

BABY VEGETABLES

Baby leek

A slender, tender leek, to serve whole, grilled or with vinaigrette.

The baby leek is harvested young, when its stem is still as thin as a pencil. Tender from end to end, it offers a mild, sweet flavour, less sulphurous than that of a mature leek. It is cooked whole, grilled, poached or braised, and lends itself to elegant plating.

FLAVOUR
Mild, sweet, lightly allium

ORIGINS
France, Spain, South Africa

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
All origins	●	●	●	●	●	●	●	●	●	●	●	●
France	●	●	●	●	●	●	●	●	●	●	●	●
Spain						●	○					●
South Africa						○				○		●

Indicative calendar based on our sales. Our sales team will confirm current availability.

Pack sizes

• **Punnet 400 g**	France, South Africa
• **16 bunches**	France
• **Punnet 200 g × 6**	Spain, South Africa
• **Punnet 400 g × 4**	Spain, South Africa

In the kitchen

- Poached in an herb vinaigrette
- Whole barbecued, with romesco sauce
- Braised as a fish garnish

Orders and prices
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