

BABY LEAVES

Mizuna

A serrated Japanese mustard leaf, crunchy and gently peppery.

Mizuna is a Japanese mustard with finely cut leaves and slender, crunchy stems. Its mild, slightly peppery flavour is less pungent than that of other mustards. It is served raw in salads, adds volume to mesclun and can also be added at the end of cooking in a broth.

FLAVOUR
Mild, lightly peppery

ORIGIN
France

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
France	●	●	●	●	●	●	●	●	●	●	●	●

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

Pack sizes

• **Wooden, 1 kg**	France
• **Punnet 125 g × 8**	France
• **Bag 500 g × 2**	France

In the kitchen

- In a salad with a sesame vinaigrette
- In a broth or a ramen
- Mixed into a mesclun

Orders and prices

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