

FRUIT

Bitter orange

Bitter orange, or Seville orange, with a highly fragrant zest, for jams and sauces.

The bitter orange, or Seville orange, has a thick, rough, dark orange skin and very sharp, bitter flesh that is unpleasant raw. Its zest is highly aromatic, rich in essential oils. It is used for jams, marmalades, liqueurs and sauces. A citrus fruit with character for cooking and pastry.

FLAVOUR

Bitter, sour, very fragrant zest

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Availability	○											

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

In the kitchen

- As marmalade or confit
- As a sauce to accompany duck
- As a liqueur or zest in pastry

Orders and prices

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