

BABY LEAVES

Nettle

Young nettle, herbaceous and deep, in soup, pesto or risotto.

Young nettle leaves offer a herbaceous, deep flavour, between spinach and cucumber, with a mineral note. They are blanched before use, which neutralises their stinging hairs. They are used in soup, pesto, stuffing or risotto, for seasonal, foraged cooking.

FLAVOUR
Herbaceous, mineral, spinach note

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

In the kitchen

- In a velouté with potato
- As a pesto for fresh pasta
- In a risotto or a stuffing

Orders and prices

Moorea — 69 rue de Perpignan, Bâtiment D3, marché international de Rungis, 94550 Rungis
01 56 70 62 40 · commercial@moorea.fr · qualite@moorea.fr