

SPECIALITY VEGETABLES

Sweet potato

A large-size sweet potato, with melting orange flesh.

Sweet potato has coppery skin and orange flesh, dense and sweet. It becomes melting when cooked and develops notes of chestnut and caramel. Versatile, it is roasted, puréed or turned into a velouté, deep-fried or baked whole.

FLAVOUR
Sweet, melting, chestnut note

ORIGINS
Egypt, Honduras, Portugal, South Africa, Spain, Guatemala

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
All origins	●	●	●	●	●	●	●	●	●	●	●	●
Egypt	●	●	●	●	●	●	●	●	●	●	●	●
Honduras				○	●	○	●					
Portugal			●	●	○							
South Africa					●	●	○					
Spain	●	●										
Guatemala						○						

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

Pack sizes

- **Case** — Egypt
- **Box 6 kg** — Egypt, Portugal, Honduras, Spain, Guatemala
- **Loose 6 kg** — South Africa, Honduras

In the kitchen

- Roasted whole in the oven, with salted butter
- As chips or a spiced purée
- In a velouté with coconut milk

Orders and prices
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