

BABY LEAVES

White dandelion

A blanched dandelion, tender and pale, with softened bitterness.

White dandelion is grown sheltered from light, which gives it pale leaves, from creamy white to light yellow. Tenderer and less bitter than green dandelion, it offers a fine, delicate flavour. It is served in salads, alone or in a mix, with bacon lardons, walnuts or eggs.

FLAVOUR
Delicate, slightly bitter, tender

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

- **Loose 2 kg** — France

In the kitchen

- In a salad with walnuts and Roquefort
- With bacon lardons and a poached egg
- Mixed with lamb's lettuce

Orders and prices

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