

EXOTICS & ASIAN FLAVOURS

Green peppercorn

Clusters of fresh green peppercorns, sharp and vegetal.

Fresh green peppercorn comes as small clusters of still-tender berries, harvested before ripeness. Its heat is fresher and more vegetal than that of dried pepper, with an aromatic note. It is cooked whole on the cluster in stir-fries and curries, or crushed into a green peppercorn sauce.

FLAVOUR
Hot, fresh, vegetal

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.

Pack sizes

- **Punnet 100 g**

In the kitchen

- As a cluster in a crab sauté
- In a green peppercorn sauce
- With a duck or beef curry

Orders and prices
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