

HERITAGE VEGETABLES

Parsley root

A heritage root, between parsnip and celery, with a parsley fragrance.

Parsley root looks like a small parsnip, with cream skin. Its flesh offers a flavour that combines celeriac, parsnip and parsley, with a lovely sweetness. It is cooked in velouté, purée, roasted or in a pot-au-feu, and scents broths and stocks.

FLAVOUR

Mild, celery, parsley note

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

- **Loose 5 kg**

In the kitchen

- In a velouté or a fine purée
- Oven-roasted with other root vegetables
- To flavour a broth or a stock

Orders and prices

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