

EXOTICS & ASIAN FLAVOURS

Cassava

A large tropical root with white, starchy flesh.

Cassava is a long root with thick brown skin and white, dense, starchy flesh. It is always eaten cooked, after peeling. It is very common in African, West Indian and South American cuisines. It is delivered loose.

FLAVOUR
mild, starchy

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**
- **Loose 18 kg**

In the kitchen

- As chips or crisps
- Boiled then mashed
- In a stew

Orders and prices

Moorea — 69 rue de Perpignan, Bâtiment D3, marché international de Rungis, 94150 Rungis
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