

HERITAGE VEGETABLES

# Horseradish

**A root with a powerful heat that rises to the nose like wasabi.**

Horseradish is a long root with beige skin and white, firm, fibrous flesh. Grated raw at the last moment, it releases a sharp, volatile heat, close to strong mustard and wasabi. It is delivered loose, keeps for several weeks chilled, wrapped so that it does not dry out, and is prepared to order.

FLAVOUR

**sharp, mustardy, highly aromatic**

## 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

- Freshly grated over a pot-au-feu or cold meat
- In a horseradish cream for smoked fish
- In a condiment or a spiced butter

**Orders and prices**

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

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