

SPECIALITY VEGETABLES

Rhubarb

Tangy stems with pink tinges, for desserts and sweet-and-sour sauces.

Rhubarb comes as long, fleshy stalks, green to red. Only the stalks are eaten; their very tangy flavour pairs with sugar and red berries. It is cooked into compote, tart, crumble or jam, and also accompanies oily fish and foie gras in a sweet-and-sour version.

FLAVOUR
Very tangy, fresh, vegetal

ORIGINS
France, Germany

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
All origins	●	●	●	●	●	●	●	●	●	○	●	●
France					●	●	○	●	●			
Germany			○	●								

Indicative calendar based on our sales. Our sales team will confirm current availability.

Pack sizes

• **Loose 6 kg**	France, Germany

In the kitchen

- In a strawberry tart or crumble
- As a compote with foie gras
- Poached in syrup with mackerel

Orders and prices
Moorea — 69 rue de Perpignan, Bâtiment D3, marché international de Rungis, 94550 Rungis
01 56 70 62 40 · commercial@moorea.fr · qualite@moorea.fr