

EXOTICS & ASIAN FLAVOURS

Galangal root

Galangal, a fragrant, peppery rhizome, cousin of ginger.

Galangal is a rhizome of the ginger family, with pale skin tinged with pink and dense flesh. Its lemony, peppery fragrance, with a resinous note, is livelier than that of ginger. It is essential to tom kha soup, curry pastes and many Thai broths.

FLAVOUR
Lemony, peppery, resinous

ORIGIN
Thailand

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Thailand			○						●	●		

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

Pack sizes

- **Punnet 100 g × 10**
- **Punnet 200 g × 5**
- **200 g × 5** Thailand
- **Punnet 100 g**

In the kitchen

- Sliced in a tom kha soup
- Pounded into a curry paste
- To flavour a broth or a marinade

Orders and prices

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