

HERITAGE VEGETABLES

Swede

A heritage root with yellow flesh, mild and lightly sweet.

Swede is a large round root, with skin that is purplish at the top and yellow below, and yellow flesh. Its flavour, milder and sweeter than that of turnip, comes out when cooked. It is cooked as a purée, in a gratin, roasted, as chips or in a pot-au-feu.

FLAVOUR

Mild, sweet, lightly peppery

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

- Mashed with butter
- Roasted in cubes with thyme
- In a pot-au-feu or a stew

Orders and prices

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