

HERITAGE VEGETABLES

Salsify

A long dark root with white flesh, delicate and melting.

Salsify comes as long, slender roots with dark skin and white flesh. Its delicate flavour recalls artichoke and asparagus. It is peeled then plunged into lemon water to prevent blackening. It is boiled, pan-fried, gratinated or deep-fried as fritters.

FLAVOUR

Delicate, artichoke and asparagus notes

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 10 kg**
- **1 kg × 5**

In the kitchen

- Pan-fried in butter with parsley
- In a creamy gratin
- As fritters or crisps

Orders and prices

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