

BOTANICAL SPECIALITIES

Salty Fingers

Finger-shaped leaves, succulent, crunchy and naturally salty.

Salty Fingers are fleshy, elongated leaves of a plant that grows by the sea. Their crunchy texture and salty, slightly bitter taste make them both decorative and flavourful. They naturally season fish, shellfish and surf-and-turf dishes.

FLAVOUR
Salty, crunchy, slightly bitter

ORIGIN
Netherlands

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Netherlands	●	●	●	●	●	●	●	●	●	●	●	●

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

Pack sizes

• **2 punnets**	Netherlands

In the kitchen

- On grilled fish or shellfish
- To season a beef tartare
- As a crunchy decoration on a surf-and-turf dish

Orders and prices
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