

BOTANICAL SPECIALITIES

Sea Fennel

Sea fennel, aromatic and briny, with asparagus notes.

Sea Fennel, or rock samphire, is a coastal plant with fleshy, aromatic leaves. Its concentrated fragrance combines fresh herbs, iodine notes and an asparagus flavour that comes out when blanched. It calls for precise dosing and suits rich ingredients and shellfish.

FLAVOUR
Aromatic, briny, asparagus note

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

- Blanched with mussels or clams
- On grilled fish with butter
- As a condiment, pickled in vinegar

Orders and prices

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