

FRUIT

Tamarind

A pod with brown, tart and sweet pulp, typical of Asian cuisines.

The tamarind is a brown pod with a brittle shell, containing a sticky dark brown pulp and hard seeds. Its flavour is at once tart, sweet and slightly fruity, reminiscent of date and lemon. It is eaten fresh or used in cooking, as a paste or in sauces. It is sold in punnets.

FLAVOUR

Tart, sweet, notes of date

Seasons and origins

Available occasionally (March, June to September, December) in small quantities: to order, depending on arrivals.

In the kitchen

- In a sauce or marinade for meat and fish
- In a cold drink or syrup
- In chutney or confectionery

Orders and prices

Moorea — 69 rue de Perpignan, Bâtiment D3, marché international de Rungis, 94150 Rungis

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