

HERITAGE VEGETABLES

Jerusalem artichoke

A heritage tuber with artichoke and hazelnut flavours.

Jerusalem artichoke is a tuber of irregular, knobbly shape, with beige or pinkish skin. Its white flesh, crunchy raw and melting cooked, offers a mild flavour that recalls artichoke and hazelnut. It is cooked in velouté, purée, roasted, as crisps or raw in thin slices.

FLAVOUR
Mild, artichoke, hazelnut

ORIGIN
France

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
France	●	●	●	○				○	●	●	●	●

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

Pack sizes

- **Loose 5 kg** — France

In the kitchen

- In a velouté with hazelnut oil
- Oven-roasted with thyme
- As crispy crisps for decoration

Orders and prices

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