

BOTANICAL SPECIALITIES

Yka Leaves

Small tangy, lightly sweet leaves, for seafood.

Yka Leaves are small speciality leaves with a tangy taste, softened by a light sweet note. They go particularly well with lobster, scallops and shellfish, but also with earthy-tasting vegetables such as beetroot and root vegetables. They pair with smoked or grilled dishes.

FLAVOUR
Tangy, lightly sweet

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 a lobster or scallops
- With oven-roasted beetroot
- On a vegetable or smoked fish

Orders and prices

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