

Wild Asparagus

Wild Asparaguses are hand-harvested in France and are full of nutrients thanks to their wide exposure to the sun and organic way of growing on the border of fields. They are thinner than the classic green asparagus and the spears are snappy and crisp in texture. Their flavour is earthy, grassy and nutty, reminiscent of the terrain in they



grew in. Aromas are subtly woodsy yet stronger than the cultivated ones. Wild Asparaguses can be simply blanched and served with a light citrusy vinaigrette or grilled and added to egg dishes as they complement them perfectly.

For more information, please contact your area representative or our Customer Service Team on 01 623 4111