Fresh Vegetable

ANETO



Ref: ARH-03

Italian name: Finocchiella

Weight order: 100 g per bundle

Description: Also known as dill weed, this is a green herb with wiry, thread-like leaves that grow in clusters. It has a strong, distinctive taste that is like a combination of fennel, anise and celery, with warm, slightly bitter undertones.

Serving Suggestion: The flavor is destroyed in heating so add at the end of cooking. Often used in pickles and flavoring fish. Matches well with: beets, breads, cabbage, carrots, chicken cucumbers, cream sauces, eggs, fish, pickles, potatoes, salmon, scallops, seafood, sour cream, tomatoes, veal.

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