

Fresh Vegetable

THYME



Ref: ARH-06

Italian name: Timo

Weight order: 100 g per bundle

Description: Thyme is best cultivated in a hot, sunny location with well-drained soil. It is generally planted in the spring, and thereafter grows as a perennial herb from the mint family. It has a light lemon aroma. It is a common component of the bouquet garni.

Season: Summer is the peak season

Serving suggestion: It matches well with beef, carrots, chicken, figs, fish, goat cheese, lamb, lentils, onions, peas, pork, potatoes, soups, tomatoes, venison