Fresh Vegetable

FRESH PARSLEY



Ref: PAR-01

Italian name: Prezzemolo fresco

Weight order: 100 g each bundle

Description: Italian parsley can be initially distinguished from its curly counterparts by its flat deeper green loosely-toothed leaves. In fact it can be mistaken more readily for cilantro. What makes Italian parsley stand out from other parsleys, though, is its flavor, which can be attributed to its concentration of essential oils. These oils make up the backbone of its fresh peppery, tangy and floral notes.

Serving suggestion: Italian Parsley is most often used fresh, to finish a dish or for garnish, but may also be cooked.

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