









Ref: SAG-01

Italian name: Salvia fresco

Weight order: 100 g each bundle

<u>Description:</u> Sage is a perennial herb with long, gray green, narrow and slightly furred leaves that offer a warm musty intense herbaceousness. Its tendency to release a potent camphor aroma gives this herb the reputation to use it sparingly. The word sage means 'save' and refers to its original medicinal uses. It was originally used to heal wounds cure ailments as early as the Middle Ages.

<u>Serving suggestion:</u> Sage is often used with either strong, meaty flavors or subtle flavor companions that enhance its distinct, woody characteristics. Pair fresh or dried sage with root vegetables, poultry, fresh herbs, winter squash, mushrooms, cheeses, breads, apples and cured pork. To store, keep cool and dry until ready to use

