



# Fresh Fennel Dust

## Product Images



## Description

Fennel dusting powder has a light, sweet and anise-like taste, very similar to liquorice. It is usually used to add a warm fragrance to various sweet and savoury dishes. The powdered herb has a much milder aroma and flavour with mint and citrus undertones.

## Additional Information

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Seasonal	No
Allergen Statement	No allergens recognised
About Producer	From professional chefs to professional growers, Allan and Sue's transition from one profession to another was brought about by the need for a more consistent product. They began growing Micro Herbs and Pea Shoots in a small greenhouse in their back garden and supplied the restaurant they worked in. Their experience has helped them tremendously in understanding the requirements of chefs. Having successfully grown Microgreens for the use in the restaurant and receiving positive feedback, they were asked by a local wholesaler to grow in a larger volume.
Directions for use	Fennel dusting powder can be used in a variety of ways. Use the powder as a garnish or dust on a plate for decoration. In addition, the ground fennel powder can be caramelised or pureed into soups and sauces. Furthermore, pair with artichokes, tomatoes and cheese to bring out the anise like aromas and flavours.
Storage Instructions	Keep at Room Temperature.
Ingredient Sourcing	We source our fresh produce direct from suppliers locally and globally, most of which are growers and exporters, this ensures fresh quality produce and better delivery. When choosing suppliers, it is not only the product quality we care about but the way they source their products, how they treat their suppliers and the environment. We always check their accreditations, assurance certificates and whether they comply with ETI (Ethical Trading Initiative).
Benchmarking	We regularly cook with our fresh produce in our demonstration kitchen to see how the product holds up during the cooking process and of course most importantly, to taste the flavour and to educate our team.
Country of Origin	Great Britain
Brands	Nurtured in Norfolk

## Why Buy from Caterite?

For over 50 years Caterite Foodservice have been successfully providing the hospitality and catering sector with the very best fresh produce from Cumbria, the UK and abroad. We have worked hard to establish an enviable reputation for supplying our customers and chefs with top quality goods exactly to order, all delivered at competitive prices as part of an unrivalled fast, friendly and efficient service in which extra is standard. It means our customers trust Caterite because they know they can rely on us. As always, we remain fiercely proud of our Cumbrian roots and much of our vast stock comes from local suppliers. Strong on tradition, we are also a forward thinking innovative company, with an ever expanding fleet of high tech refrigerated delivery vehicles and state of the art facilities at our headquarters at Embleton in the Lake District National Park. We are market leaders and the changes we are constantly introducing to improve our service are aimed at keeping us and our customers ahead of the competition.

Size

10g

Pack Size

1

Dietary & Lifestyle

Suitable for vegetarians, Suitable for vegans

