

## Chives (*Allium schoenoprasum*) Use 2-3 tsp for 4 servings

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### **Description**

Chives have a mild, fresh, onion flavour and bright green colour.

Chives complement - eggs, cheese, potatoes, salads, soups, fish and chicken

and are excellent as a garnish.

### **Did You Know?**

Chives grow in the cooler Northern hemisphere. Dutch farmers have even been

known to use them as fodder for their cows to produce chive-flavoured milk.

Chives are cut in July before they flower and are processed quickly to avoid

deterioration of their delicate flavour. Chives, together with Parsley, Tarragon

and Chervil make up the classic French "Fine Herbes".

### **Quality**

The delicate flavour of Chives is preserved by quick freeze-drying immediately

following cutting and processing. Their colour should be bright green.

### **Usage**

Add Chives to cooked dishes at the last minute to preserve their delicate



flavour.

The distinctive flavour of Chives adds interest to bland dishes. Sprinkle onto

omelettes, cottage cheese and potatoes.

Add a bright finish to all types of salads, such as green, potato and pasta, with

a sprinkling of chives

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