

Shallot
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CREME BRULEE



KEY CHARACTERISTICS

- Creme Brulee (BGS.270) is the first ever shallot to be awarded AAS certificate. Called a Eshalion shallot; also known as a banana shallot. What makes this unique compared to other shallots is that it is elongated and easy to peel, and has a great sugar content ideal for caramelizing. Geared to professional chefs and when eaten raw can have a slight citrus-like flavor.

Relative Relatively

98

