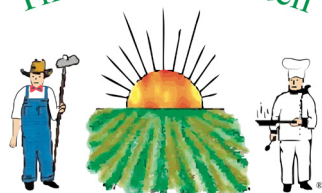


The Chef's Garden



*Growing vegetables slowly and gently
in full accord with nature.*

FLOWER

product guide



Fava Blooms



The Chef's Garden, Inc.

Growing slowly and gently in full accord with nature.

Our vegetable crops are immensely versatile and have a special place in every chef's kitchen. Served raw or cooked, their natural sweetness and bright colors captivate the eye and please the palate. Plants offer different flavors and textures at every stage of growth, so we've developed unique sizing options that let a chef's creativity soar. Miniature vegetables, herbs, greens and let-tuces in micro size pack a punch of flavor that can be used to add complexity of flavors or simply enhance a dish with their aroma, texture and visual appeal.

Visit www.chefs-garden.com to see what is #InSeasonNow.



Allium



Beans & Peas



Cruciferous



Cucumber



Edible Flowers



Edible Stem



Greens



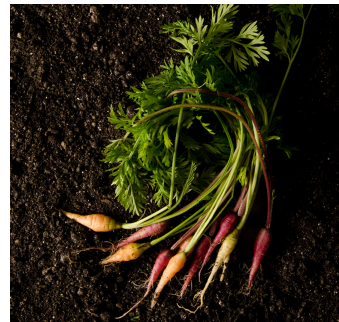
Herbs



Leaves



Lettuce



Root



Smallbites



Squash & Zucchini



Tomatoes



Tubers

Blooms

AND FLOWERS

Beyond a beauty component, our edible blooms and flowers add a special flavor element to your dishes. With choices like the spicy Dianthus, sweet Bachelor Buttons and herbal Lavender Bloom, you can add a subtle distinction of flavor with each bloom. Our greenhouses nurture a variety of flowers and blooms of all shapes, sizes and colors year-round.



African Blue Basil Bloom
Flavor: Mild basil



Anise Hyssop
Flavor: Strong anise flavor and



Anise Hyssop - Orange
Flavor: Strong anise flavor &



Arugasabi Bloom
Flavor: Assertively spicy



Arugula Bloom
Flavor: Mild cabbage flavor with a slight spicy finish



Autumn Sage Bloom
Flavor: Mild honeysuckle



Bachelor Buttons
Flavor: Similar to raw green beans



Bean Bloom - Fava
Flavor: Concentrated fresh bean



Bean Bloom - Red Runner Summer
Flavor: Concentrated fresh bean



Bean Bloom = Summer

Flavor: Sweet concentrated bean flavor



Borage Bloom

Flavor: Mellow cucumber



Borage Bloom - White

Flavor: Mellow cucumber



Chive Bloom - Spring Flavor:

Essence of savory chive



Citrus Coriander Bloom

Flavor: Zesty citrus



Citrus Begonia

Flavor: Tart sorrel notes



Citrus Marigold

Flavor: Tangy with notes of citrus



Cucumber Bloom

Flavor: Fresh notes of cucumber



Cuke with Bloom

Flavor: Notes of fresh cucumber and a buttery finish



Dianthus - Abbey Road
Flavor: Spicy; clove-like



Dianthus - Chelsea
Flavor: Spicy; clove-like



Dianthus - Westminster Abbey
Flavor: Spicy; clove-like



Dianthus - Frilled
Flavor: Spicy; clove-like



Egyptian Star Flower - Apple Blossom
Flavor: Mild honeysuckle



Egyptian Star Flower - Cream Puff
Flavor: Mild honeysuckle



Egyptian Star Flower - Lilac
Flavor: Mild honeysuckle



Egyptian Star Flower - Red Velvet
Flavor: Mild honeysuckle



English Lavender Bloom
Flavor: Richly fruity with hints of spice



Fuchsia Bloom - mixed
Flavor: Slightly acidic



French Marigold
Flavor: Citrus peel with a bitter finish



Flowering Herb Sampler
Flavor: Medley of savory & sweet



Johnny Jump Up - Lemon Plum Cream
Flavor: Mild wintergreen



Johnny Jump Up - Mixed
Flavor: Mild wintergreen



Mini Sorbet Princess
Flavor: Mix of sweet, citrus and mild heat



Mini Floret
Flavor: floral with a subtle spicy finish that is reminiscent of turnips



Nasturtium
Flavor: Peppery & piquant



Nepitella Mint Blooms
Flavor: Earthy with hints of mint and oregano



Oxalis Bloom
Flavor: Tart lemon



Pea Bloom - Purple
Flavor: Sweet pea



Pea Bloom - White
Flavor: Sweet pea



Rat Tail Radish Bloom
Flavor: Floral with a subtle spicy finish



Mixed Flowers
Flavor: Mix of sweet, citrus and mild heat




Mixed Marigold
Flavor: Citrus peel with a bitter finish



Mixed Mustard Bloom
Flavor: Delicate with a mild mustard essence



Squash Bloom - Summer-Summer
Flavor: Mild; slightly nutty



“The concept of using vegetable blooms,” says Farmer Lee, “naturally weaves in the concept of reducing waste.”

Sunshine Bloom

GROWTH OF THE VEGETABLE BLOOM

Although this scenario happened years ago, it's easy to picture the scene. Bob Jones, Jr. had just spotted French breakfast radishes that weren't harvested in time. He wasn't very happy about this development, as these radishes were – and still are – in demand from chefs because of their mildly peppery flavor and note of sweetness, and because of their succulent, crunchy and tender texture.

But, Bob, Jr. knew he needed to face facts. These radishes already had shoots and blooms. So, he fired up his tractor and began plowing them under, all the while trying to figure out how to prevent that from happening again in the future.

Out of the corner of his eye, Bob, Jr. noticed his brother Lee driving a chef around the farm. That wasn't unusual. In fact, approximately 500 chefs visit the farm each year. But what this particular chef did was quite unusual. He jumped out of Lee's vehicle and ran in front of the tractor, waving his arms all the while.

Once Bob, Jr. stopped the tractor, he and Lee joined the chef, who was now down on his knees, saying, “Do you have any idea what I could with these blooms on my plates?”

"We've learned so much from chefs," Farmer Lee Jones explains. "We used to follow the commercial belief that, once a vegetable had flowered, we had failed. But chefs have taught us that every single stage of plant life is unique and valuable."

Benefits of Vegetable Blooms

"The concept of using vegetable blooms," says Farmer Lee, "naturally weaves in the concept of reducing waste. Forty percent of food is wasted in the United States, which is way too much. But, as you look at plants throughout their growth phases with a new eye – as the visiting chef did with our French breakfast radishes – you begin to notice how cool the different textures, flavors and plate presentations really are."



Here's another important benefit of these blooms. "People want to eat in restaurants where they can support sustainability, dining out with purpose. And, when chefs understand the whole plant and use various parts of a vegetable in unique, surprising and even entertaining ways, this supports sustainability – sustainability of land, of people, and of the environment, overall. Our chefs do an outstanding job of understanding the nuances of flavor and notes of intensity in our plants from the micro stage to when they bloom, and this is one key way that they contribute to sustainability."



Viola - Orange Marmalade

Flavor: Subtly sweet



Viola - Burnt Honey Sorbet

Flavor: Subtly sweet



Viola - Blackberry Sorbet

Flavor: Subtly sweet



Viola - Blueberry Swirl

Flavor: Subtly sweet



Viola - Blueberry Lemon Sorbet

Flavor: Subtly sweet



Viola - Banana Cream

Flavor: Subtly sweet



Viola - Black Raspberry Sorbet

Flavor: Subtly sweet



Viola - Blueberry Cream

Flavor: Subtly sweet
of purple add a clean addition
to your plates



Viola - Blue Raspberry Sorbet

Flavor: Subtly sweet
of purple add a clean addition
to your plates



Viola - Blueberry Cheesecake
Flavor: Subtly sweet



Viola - Plum Sorbet
Flavor: Subtly sweet



Viola - Rhubarb Lemon
Flavor: Subtly sweet



Viola - Blackberry Swirl
Flavor: Subtly sweet



Viola - Lemon Meringue
Flavor: Subtly sweet



Viola - Pomegranate
Flavor: Subtly sweet



Viola - Red Raspberry Sorbet
Flavor: Subtly sweet



Mini Floret | Harvested to Order | 419.433.4947



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