



Blonde Frisée™

Trimmed Gourmet Frisée

Virtually 100%
Usable Product

The delicate golden tendrils of Blonde Frisée™ are a chef's dream. This stunning and unique item offers both versatility in the kitchen and beauty on the plate.

Grown in the
Santa Maria Valley

Located on California's beautiful Central Coast, Babé Farms is the #1 supplier of Blonde Frisée™ in the nation.

The leading blanched Frisée on the market

For many years, Blonde Frisée™ has been a signature item here at Babé Farms. A member of the chicory family, frisée has narrow, frilly leaves with a blanched heart. Babé Farms gourmet, trimmed “Blonde” Frisée is a head of entirely yellow, delicate tendrils that is virtually 100% usable product. Top chefs prize this type of gourmet yellow frisée for its curl, texture and its delicious bitter edge! It is excellent for warm or cold salads and can be used as either a component or stand-alone salad base. Blonde Frisée™ also makes a great topper for open or closed faced

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sandwiches, avocado toast, or bagels.

And as an edible garnish, it adds the perfect pop of color and accent to any entrée: steak, chicken, fish, etc.



The Classic Salad Lyonnaise

This French staple is one of the flagship frisée dishes you will see in the fine dining space. It combines thick cut bacon lardons, runny poached eggs, and a warm vinaigrette for a rich and savory salad that can be enjoyed just about any time of day.

Photo credit: Saveur

"BLONDÉ FRISÉE ADDS A LAYER OF LUXURY TO ANY DISH IT IS A PART OF"



Bagel and Lox with Blonde Frisée

The longtime pairing of bagels and lox has recently taken on a new spin! Our friends at peasants FEAST restaurant in Solvang, CA serve theirs with house made pastrami smoked salmon, whipped cream cheese, sliced red onion, capers, chervil, and of course, Babé Farms Blonde Frisée™.

Photo credit: peasants FEAST



Frisée, Blonde

PACK SIZE: 12 CT. • TI/HI: 12/14 • PALLET QTY: 168

CONTACT US!



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