

PÉCHÉS DE PROVENCE

Camargue rice blends with spring flowers

Many varieties of rice find ideal growing conditions in the Camargue where the region's humidity and sunshine fully develop a wealth of tastes. We selected several types of rice from the tastiest varieties and combined them for the first time with flowers from the Mediterranean countryside and gardens. And each variety of rice sang out with a different voice depending on the flower with which it was blended. We have created eight rustic harmonies, ranging from the sweetest or subtlest to the most refreshing and exotic. You will be seduced by these surprising compositions and will embark on a journey through a world filled with the most natural flavours.

Long grain rice & Cornflowers



The subtle taste of cornflower gently brings the long white rice to life. This is an ideal blend of delicacy and discretion to add refinement to your table. From chicken in cream sauce to pan-fried vegetables, it will find a host of companions!

Ingredients : long grain white rice from the Camargue, dried cornflower petals.

Long Grain Rice & Lavendar



The sunny atmosphere of Provence livens up the rice and fragrances it through and through. Discover this warm and subtle blend: it can be served as an accompaniment, used as a base for inventive desserts, in a summer salad or to bring out the flavour of any red meat... Let yourself be guided by the evocative unfurling flavour.

Ingredients : long grain white rice from the Camargue, dried lavender flowers.

Red Rice & Marigold



aringly combining the rare red of the rice with the saffron warmth of marigold, this colourful blend will liven up your cooking. The hint of bitterness perfectly complements fresh vegetables and the rice is ideal for serving with any plain or exotic sauce dishes.

Ingredients : Riz Camargue rice, dried marigold petals.

Brown rice & Poppy



The flower that brings colour to fields in summer here adds a wonderful dash of red to rice! This passionate blend will make the simplest of dish look extravagant and is the ideal accompaniment for a feast. Let your eyes guide you to choose between the white flesh of fish, the red of a hot pepper or the black of olives... and your taste buds will become an artist's palette!

Ingredients : brown rice from the Camargue, dried poppy petals.

Long grain rice & Rose



This recipe perfectly combines the legendary and somewhat oriental fragrance of roses with the neutral taste of rice to bring exception to your table. Not only ideal for an intimate dinner for two, it will embellish all your other dishes... From poultry to plain or spicy vegetables, everything goes!

Ingredients : long grain white rice from the Camargue, dried rose petals.

Red rice & Jasmine



This surprising firm red rice and its subtle oriental note are an invitation to travel. The sensual touch of jasmine ideally combines with this rare, slightly sweet variety of rice. Served alone, with meat or fish studded with sweet pepper, in a salad with vegetables and lemon, or any other way you please, this composition will be true inspiration for your culinary imagination.

Ingredients : red rice from the Camargue, dried jasmine flowers.

Brown rice & Mallow



This brown rice enhanced with lovely mallow flowers is a truly bucolic evocation. Its subtle notes allow for the most delicate of combinations. Keep a few flowers to one side to decorate the dish just before you serve it, and all your guests' mouths will be watering. Ideal served with fish or white meat.

Ingredients : brown rice from the Camargue, dried mallow flowers.

Round-grain rice & Apple



Apples bring a tasty tone to this fruity rice to be served with either the most traditional or daring dishes. Whether sweet or savoury, the rice will boost both your everyday and gastronomic culinary inspiration. It is perfect served with roast meat or fish cooked 'en papillote' and can be combined with dried fruit for an inventive dessert.

Ingredients : round-grain rice from the Camargue, slices of dried apple.

Our rice can be savoured alone, served with a simple dash of olive oil or a knob of butter. It will also enhance any dish, however rustic or sophisticated. What's more, the pretty cardboard boxes in natural shades will add a rural touch to store and kitchen shelves.

For optimum quality, we package this product in a freshness bag. Please store it in a dry, dark and cool place..

Net weight: 500 g. **Presentation:** Cardboard box and freshness bag. **Dimensions :** 112 x 180 x 50 mm.



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