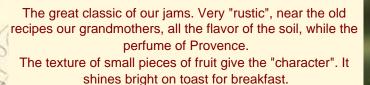


(CVG) (CVG)

Fig jam nut



NVG

(()(/)



La Figue, notre passion depuis 1965

Our Products: Jams figs, line cooking, and season the fresh figs.

Net weight: 370g Price: € 5.8 0 <u>Checkout</u>

NUM

White fig jam

11101

CONT

Fig jam raisin

Fig jam and orange

Lighter, more delicate, more "feminine". Made with the variety of figs "Dauphine" very thinskinned and virtually seedless. Its flavor compared with any other, its more delicate flavor with the high fructose fruit actually jam packed with sweetness and wonder. It will give a little more pastry for making cakes, cakes, pancakes, etc. .. Like fine wine, this white fig jam to the advantage of confire older.

(VVG)

(10)

(()(/)





Happy marriage of Provence figs and nuts Dauphine: old recipe of our campaigns. In autumn, when the maturity of these two fruits, the former prepared with love and passion that this jam would be the favorite dessert during the long winter months. It was generally consumed in the evening after dinner, the evening around a fire. It was offered as a gift during the holidays or when visiting friends.



Net weight: 370g Price: € 5.8 0 Checkout

(K/)

**New!** The bitterness of the orange and the fruit of the fig jam together in a rich fragrance. A wonderful Mediterranean ...

((K/)



Net weight: 220g Price: 5. 80 € Checkout

Fig jam almonds

((K/)

http://translate.googleusercontent.com/translate\_c?hl=en&sl=fr&u=http://w...26sa%3DG&rurl=translate.google.com&usg=ALkJrhhEyVpxvbKRtSGPZImg9KQhZCQhWg (1 of 4) [1/20/2010 9:13:00 PM]

(()())



http://translate.googleusercontent.com/translate\_c?hl=en&sl=fr&u=http://w...26sa%3DG&rurl=translate.google.com&usg=ALkJrhhEyVpxvbKRtSGPZlmg9KQhZCQhWg (2 of 4) [1/20/2010 9:13:00 PM]

## Syrup of figs (37.5 cl bottle)

## Artisanal fig vinegar

Drawn from a variety of figs harvested in July which is slightly dehydrated on the tree. Pure fruit syrup very delicate mouth syrupy and fragrant. Its use is extensive. As an aperitif with champagne, white wine, water gazeuze In the kitchen on medallions of foie gras sauce base. For dessert: in topping pancakes, ice cream, cheese, pie



Price: 8.5 € 0 Checkout This vinegar is the result of a great collaboration with an artisan vinegar southern France. His approach to this product has attracted the quality of ingredients is a priority for us. Together we found the perfect recipe for marrying our figs and vinegar. Aged in oak barrels, it is the companion table of salads, but also strawberries.



Price: 5.8 € 0 \_ <u>Checkout</u>



W e offer three varieties of fresh figs to marketing and shipping:

**Bourjassotte Black** 

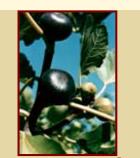
called "Paris" or "Violet Solliès" variety Unifere a single harvest in mid-August to late October / early November.



Black Caromb

Price varies depending on the season

variety bifère with 1st harvest in early July to early August and the 2nd harvest in early September to mid-October.



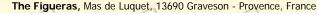
Price varies depending on the season



Dauphine

Price varies depending on the season

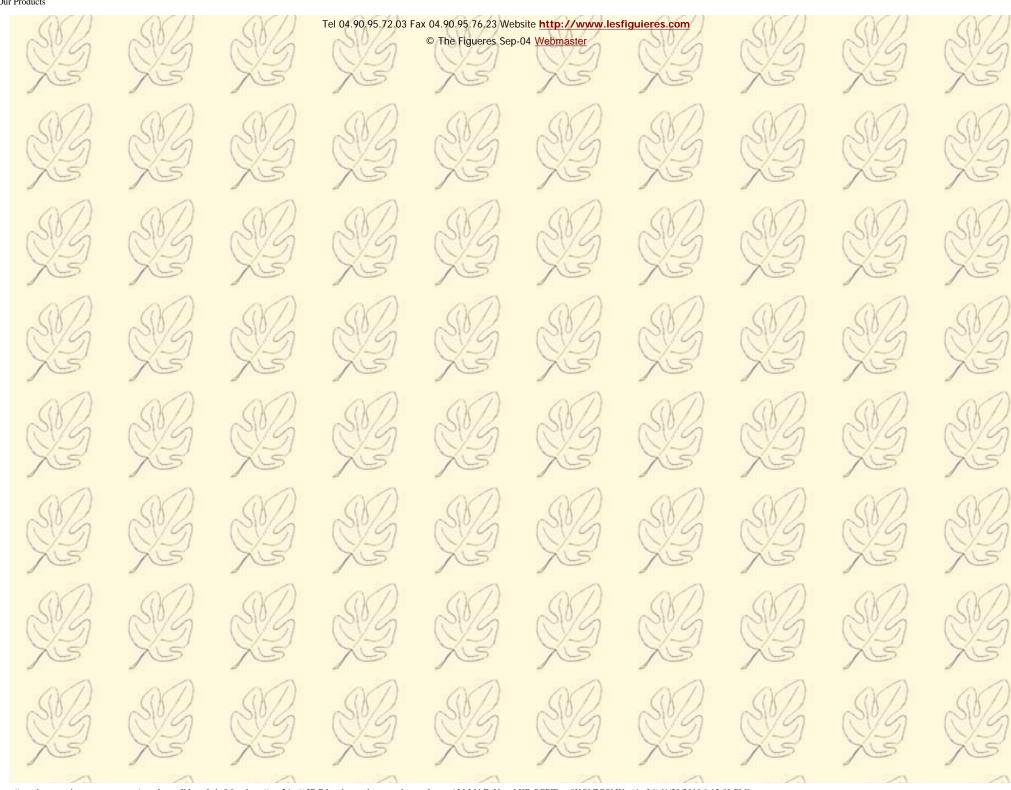
called "Blanche d'Argenteuil" or "Drop of Gold," also called "Grise de Tarascon. bifère Variety with the 1st harvest in late June to early August and the 2nd harvest in mid-August to mid-October.



top

http://translate.googleusercontent.com/translate\_c?hl=en&sl=fr&u=http://w...26sa%3DG&rurl=translate.google.com&usg=ALkJrhhEyVpxvbKRtSGPZImg9KQhZCQhWg (3 of 4) [1/20/2010 9:13:00 PM]

Our Products



http://translate.googleusercontent.com/translate\_c?hl=en&sl=fr&u=http://w...26sa%3DG&rurl=translate.google.com&usg=ALkJrhhEyVpxvbKRtSGPZlmg9KQhZCQhWg (4 of 4) [1/20/2010 9:13:00 PM]