



# THE BEST SOURCE FOR NORTHWEST-GROWN ORGANIC RADICCHIOS & CHICORIES



## Treviso Radicchio

Tall and pointed, organic Treviso's shape is similar to Belgian endive, but heads are much larger. With robust white midribs and veins that contrast its deeply saturated burgundy leaves, Treviso is dramatic and sophisticated. Mild and earthy, Treviso's structured leaves are ideal for scooping up dips, grilling or diced for fresh eating.



## Chioggia Radicchio

When eaters think of radicchio, this is likely the variety that comes to mind, as it is one of the first varieties of radicchio widely introduced in the US, and most commonly and readily available with nearly year-round production. Chioggia features a round shape and densely packed deep-red leaves with white veining. This standard variety tends to be a bit more bitter than other radicchios, particularly if it's been grown during warmer times of the year. Fantastic on the grill, or paired with fruit, nuts and cheese in a fresh salad, organic Chioggia's long shelf-life makes it a great staple variety to build a diverse chicory set around!



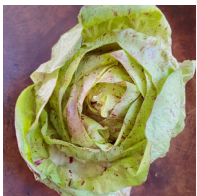
## Bianco Radicchio

Pale in color with a surprising sweetness, organic Bianco is a lovely light green variety that fades to a buttery cream-colored interior. Oblong and slightly conical, Bianco resembles a cone cabbage in shape, but with more supple, frillier-edged leaves. Mild in flavor, Italian farmers are known to snack on this variety raw in the field while harvesting!



## Castelfranco Radicchio

Tulip-like in shape with cream-colored leaves splashed with red dapples that open up to a lettuce-like head, organic Castelfranco is a variety that's as elegant as it is delicious. Tender enough to eat raw, Castelfranco is the ideal variety for salad lovers. Though mild, it still retains a touch of the sharpness typical of radicchio, which can be balanced perfectly by the addition of a little fat!



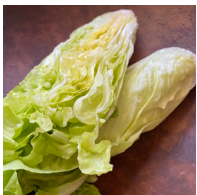
## Lusia Radicchio

Less dense than other radicchios, organic Lusia's texture is the most akin to lettuce than other radicchio varieties. With green outer leaves that fade to a red-speckled buttery yellow interior, this variegated variety lends a pop of lovely color. Fantastic eaten raw, Lusia's supple leaves stand up surprisingly well on the grill with a drizzle of olive oil and dash of course salt.



## Puntarella Chicory

With a peppery flavor and unique shape, organic Puntarella is a standout in the chicory family. A dense, creamy-white base sprouts into light green hollow stems adorned with elongated, serrated greens. Crispy and crunchy, its texture is similar to celery with undertones of fennel in flavor. Fantastic raw in salads, Puntarella's robust flavor and texture make it a perfect partner for similarly bold pairings such as anchovies, feta and briny olives.



## Sugarloaf Chicory

Long and slim with a shape reminiscent of Romaine lettuce, organic Sugarloaf makes an outstanding chicory Caesar salad, and when sliced in half lengthwise grills up perfectly with just a touch of olive oil and salt! Sugarloaf's outer leaves are more robust, while inner leaves are mild and tender, making Sugarloaf a fantastic variety to try for those just dipping their toes into this flavor-forward category. Sugarloaf is not to be missed!

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