

Christine Le Tennier.

Flavor Pearls- a pop of flavor to enhance your best dishes



Use as a garnish to add color and exquisite flavor

1200+ pearls per jar yields 120 servings!

Chefs, bartenders and food lovers can choose the perfect pearl from a full color spectrum to enhance their innovations

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Each pearl consists of a soft shell and a liquid core



Christine Le Tennier's location in Brittany, France is naturally abundant with seaweed, the highlight ingredient for Flavor Pearls. Gathering her experience as chef and innovator, Christine has perfected the art of spherification thus bringing an invaluable item for chefs. The superior flavor quality, uniform pearls size, and thin skin are unparalleled. The only high-quality, shelf-stable pearl of its kind.



Flavor Pearls

7 OZ / 6 Per Case

Available in:

- Balsamic • Lemon Pepper • Mignonette • Ponzu • Soy • Truffle • White Balsamic+Truffle

- Blackcurrant • Fig • Grapefruit • Honey • Mango • Raspberry • Passion Fruit • Yuzu

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