

EGGPLANT VARIETIES



- PREMIUM EGGPLANT -

Regular Eggplant, sometimes called “Black Beauty” or “Black Bell” Eggplant, are large in size and dark purple in skin color.



ITALIAN EGGPLANT

Italian Eggplant, also called “Baby Eggplant”, looks like Regular Eggplant only smaller and more slender. This variety is ideal for roasting and can be used in ways similar to regular eggplant.



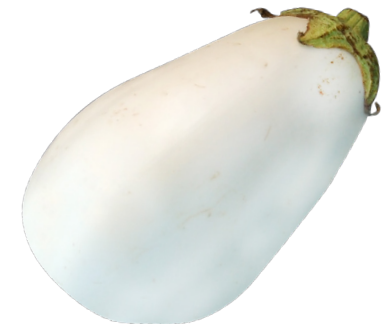
GRAFFITI EGGPLANT

Graffiti Eggplant is beautiful! It features a lavender skin streaked with white stripes. Use Graffiti Eggplant the same as regular eggplant.



SICILIAN EGGPLANT

Sicilian Eggplant is a round Eggplant with lavender skin color that varies dark to light. Careful, there can be some gnarly spikes on the calyx. This variety is the very best type for making classic Eggplant Parmesan thanks to its firm texture and round shape for cutting.



WHITE EGGPLANT

White Eggplant is round, smooth, and white, with a green calyx on top. The flesh is cream-colored, and when cooked, it is mild with a light sweet flavor.