

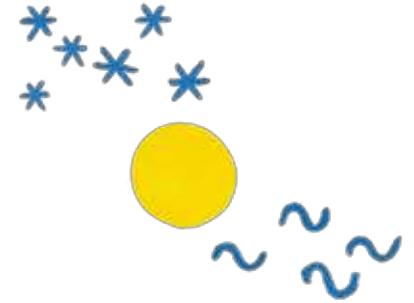


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Daphnis and Chloe

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An introduction to the finest Mediterranean Herbs and Spices

It's interesting that while the Mediterranean basin is home to a large variety of aromatic plants, the finest rarely cross the narrow borders of their native lands. You could hunt for Mediterranean herbs at flea markets, spice stores and delis, but even your best finds wouldn't compare to the hand-picked oregano bunches that Greek women dry on their balconies in the summer, or to the wild thyme shrubs that each spring fill up the islands' air with their dainty fragrance.

Daphnis and Chloe is all about this genuine bounty that can only be encountered in the natural state of things.



We offer a selection of naturally
superior herbs

Many of the herbs that we use in our kitchens are little warriors: they could survive almost anywhere and they are cultivated in several parts of the world.

This doesn't mean that they will always taste the same.

The varieties of oregano present in Greek nature, can contain up to 30 times more essential oils (a parameter that defines their quality) than the ones typically available.

Moreover, thanks to an immense diversity of microclimates, Greece is home to an infinite list of endemic plants. Our range of culinary herbs, spices and infusions is composed by local varieties of aromatic plants, produced in areas where they naturally perform better. Our goods come from natural plantations and from family-run farms that grow their produce according to organic agriculture.



*The transparent packaging allows cooks to see how fresh and pretty our herbs are.



Our Chilli Flakes:
delicately spicy,
divinely smoky!

Our Mountain Tea
is hand harvested
on Mount Parnon



Our sourcing process supports small scale farming and promotes local varieties so that we can provide herbs that are as high-quality and unadulterated as possible.

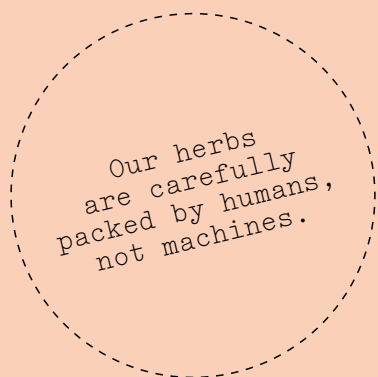


Natural bounty is also a matter of "terroir": the soil and climate in which crops are grown, gives them their unique flavor and aroma.



Our plants are selected by hand and processed with artisanal techniques.

Harvested at the peak of their potency the leaves and flowers are left whole on purpose:
Crush them with your fingers to release their highly aromatic volatile oils right when needed.



Our premium caddies
make a fantastic gift
for food lovers!





The playful packaging
of this naturally
caffeine-free herbal tea
has been designed
by Memphis artist
& Daphnis and Chloe friend
Nathalie du Pasquier.



Wild Thyme Flowers

THY20-PC / THY20-PB



The most sophisticated tool
to ever touch our thyme buds
is a pair of scissors

Unique Greek Sage

SAG20-PC / SAG20-P



Our unique sage leaves
belong to an indigenous variety
of the Greek islands

Pennyroyal the Ancient Mint

MIN21-PC



Our cool and flowery Pennyroyal
mint makes the loveliest
herbal teas

Oregano from Amorgos

ORE21-PC / ORE21-PC



A variety common across
the Greek islands, more spicy
and lemony than common oregano

Greek Mountain Tea

TEA20-BQ



Southing, relaxing and highly aromatic,
sourced from a family farm on the
high mountains of the Peloponnese

Oregano from Taygetus

ORE20-PC / ORE20-PC / ORE20-BQ



Available either whole or ground,
this is what we call
"a classic oregano" here at Daphnis!

Smoked Chili Flakes

FLA20-PC / FLA20-PB



It's the slow-smoking
that makes our "not that spicy"
chili flakes so special

Balsamic Bay Leaves

BAY20-PC / BAY20-PB



Our hand-selected bay leaves
release a unique balsamic fragrance
during the cooking process

Fragrant Fennel Seeds

FEN20-PC / FEN20-PB



Probably the finest you've ever seen
or tasted. They come from a family
farm in central Greece

Sweet Marjoram

ORE22-PC / ORE22-PB



A "sister" plant to oregano,
bold and flowery taste that pairs
nicely with grilled vegetables

The Sweetest Peppermint

MIN20-PC / MIN20-PB



Whole mint leaves have a much
more complex flavor than the usually
encountered crushed ones

Rosemary Leaves

ROS20-PB



Hand-harvested from a small
organic farm, ideal for home-ground
spice blends and yummy roasts



Thyme Flowers

"I really love what you do,
and the quality of the herbs
is just so amazing, that they
make me feel so in touch with
my cooking when I use them.
The chili flakes are the secret
to our avocado sandwich,
and my secret weapon
for Broccoli Raab."

- Sophia, New York



Fennel Seeds



"Your herbs are just so marvelous.
They are the best smelling/tasting
of any that I have tried.
You must have love and passion
for your work."

- Edward, Boston



"We've been enjoying your beautiful
herbs with mostly every meal.
We love discovering them more and more.
Tonight we are cooking Scottish cockles
with bacon and your amazing Thyme Flowers.
Simple food that turns exceptional by using
a herb as a main seasoning ingredient.
Everything about your products shines with joy
and every dish transforms into an exquisite meal.
Congratulations!"

- Maria, London



Oreganos

Our happy
clients!

Selected press coverage
(click to read)

VOGUE.COM

WALL STREET JOURNAL

BON APPETIT

NEW YORK TIMES

PORT MAGAZINE

THEKITCHN.COM

COOLHUNTING.COM

FOOD REPUBLIC

D REPUBBLICA



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