



Kesar. Rare and almost as precious as gold, it is one of the most expensive spices. What makes saffron so rare and precious is its method of production. It is the orange red stigmas of the crocus flower which blooms in autumn only for two weeks. Each flower has only three stigmas which have to be hand picked before dawn. The stigmas are then dried upon which they lose 80% of their weight. Drying also intensifies saffron