



KOPPERT CRESS

Architecture Aromatique

Acla Cress®

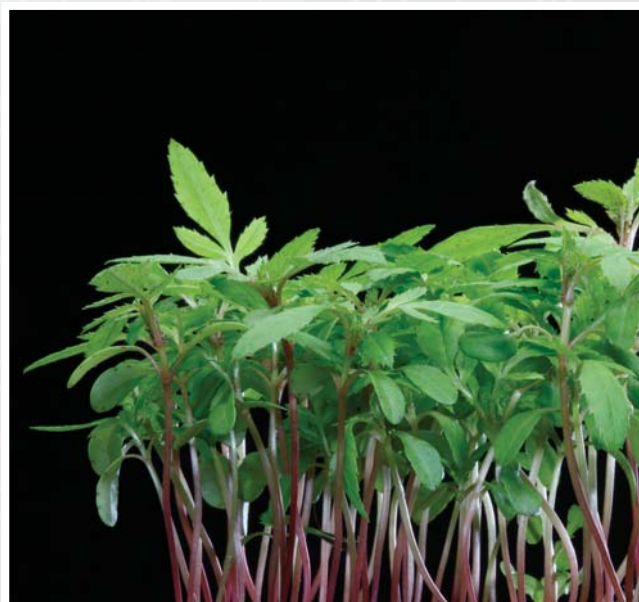
Taste	Fresh, minty, citrus notes
Usage	In desserts, in combination with vegetables, tubers, and fatty dishes
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

Acla Cress® has a fresh, citrusy flavour. The cress works well in both sweet dishes and savoury dishes. Combinations with desserts would be the logical first idea. With a little more creativity, the cress also works well in combination with vegetables such as tubers, parsnips, or tomatoes. It also makes a fine addition to fatty dishes such as black pudding, poultry, or foie gras.

Origin

Acla Cress originates from South America, where it grows in the grasslands of Peru. The local population used the plant in numerous ways. It was particularly popular used in hot and cold drinks due to its reputed medicinal properties.



Acla Cress (*Tagetes*)

Availability and Storage

Acla Cress is available year round and can easily be stored for up to seven days. The storage temperature for this product is between 2° and 7° C. The optimum temperature for maintaining the best quality is between 2° and 4° C. Produced in a socially responsible culture, it meets the hygienic kitchen standards.



Zoet/Sweet/
Süß/Doux



Umami



Zuur/Sour/
Saur/Aigre



Bitter/Amer



Zout/Salt/
Salzig/Salé

Koppert Cress B.V.

De Poel 1
2681 MB Monster
The Netherlands
Tel : +31 174 242819
Fax : +31 174 243611
info@koppertcress.com
www.koppertcress.com

