



KOPPERT CRESS *Architecture Aromatique*

Majii Leaves®

Taste	Juicy fresh leaf with strong flavour adopting capacity
Usage	Carrier of various added flavours
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to nine days at 2-7°C

Taste and Usage

Majii Leaves® is the Koppert Cress brand name for an edible leaf. The natural capacity of storing moisture allows a chef to 'upload' various flavours to the Majii Leaf.

Combine Majii Leaves with langoustine and green grapes, or with sour ingredients such as rhubarb. For the best taste combination, balance the Majii Leaves with sweet ingredients.

Origin

Majii Leaves are the drop-shaped leaves of a special succulent, originating from Africa. The leaves are a natural water storage for dry periods. This explains the name: Majii, 'water' in Swahili.



Majii Leaves (*Graptopetalum*)

Availability and Storage

Majii Leaves are available year round and can easily be stored for up to nine 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, Majii Leaves meet the hygienic kitchen standards. The products only need rinsing, since they are grown clean and hygienically.



Zoet/Sweet/
Süß/Doux



Umami



Zuur/Sour/
Saur/Aigre



Bitter/Amer



Zout/Salt/
Salzig/Salé

