



KOPPERT CRESS

Architecture Aromatique

RucolaCress®

Taste	Young spicy nut
Usage	Amuses, salads, carpaccio
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

RucolaCress® is the Koppert Cress brand name for an edible plant. The RucolaCress® delivered by Koppert Cress has an extremely strong taste. It is amazing how much flavour there is in such a small leaf. The taste reminds of nuts. The extra fine leaves from the RucolaCress make it suitable for decorating items with a blunt taste, but it also works well in a salad and in a mashed potato. In case it is cooked, e.g. in a pasta sauce with some ham, cheese, cream and shallots. We recommend that if you use it in cooked dishes, you add it last. Rucola Cress makes a fantastic pasta sauce.

Origin

Rucola is one of those typical Mediterranean ingredients known from the Italian, Greek, Portuguese and Spanish kitchen. But don't forget the Middle East, Egypt and the rest of Northern Africa. Today it is considered a global vegetable.

The outspoken taste is very decisive for the dish. It can be cooked or eaten raw. In our case with the small size of the leaves, we recommend to use them raw.



RucolaCress (*Eruca*)

Allergens

Rucola is not a known allergen, but it does contain the substance that causes an allergic reaction to mustard.

Availability and Storage

RucolaCress 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, RucolaCress meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.



Zoet/Sweet/
Süß/Doux



Umami



Zuur/Sour/
Saur/Aigre



Bitter/Amer



Zout/Salt/
Salzig/Salé



Content: 10 cups in a solitary box (30x40 cm)

Koppert Cress B.V.

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