



# KOPPERT CRESS

## *Architecture Aromatique*

# Scarlet Cress

<b>Taste</b>	Mild red beet or spinach
<b>Usage</b>	Multiple use with use, meat, game, fish and salads
<b>Culture</b>	Socially responsible culture with biological crop protection
<b>Availability</b>	Year round
<b>Storage</b>	Up to seven days at 2-7°C

### Taste and Usage

Scarlet Cress is a very decorative cress with the mild flavour of red beet. The earthy taste of the cress combines well with sweet flavours in desserts.

Combining it with fish or meat brings out the red beet flavour. Its colourful accent makes it a good addition to salads, too.

### Origin

Scarlet Cress is part of a family of highly nutritious plants that is widely used as leaf vegetables, cereals or ornamentals throughout the tropics and in warmer regions. It is a rich source of vitamins and dietary minerals. The seeds are said to have a higher protein content than wheat.



Scarlet Cress (*Amaranthus*)

### Availability and Storage

Scarlet 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, Scarlet Cress 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: 16 cups in a solitary box (30x40 cm)