

KOPPERT CRESS

Architecture Aromatique

Anise Blossom

Taste	Fragrant aniseed, with a hint of tarragon
Usage	Canapés, desserts (cold or ice)
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

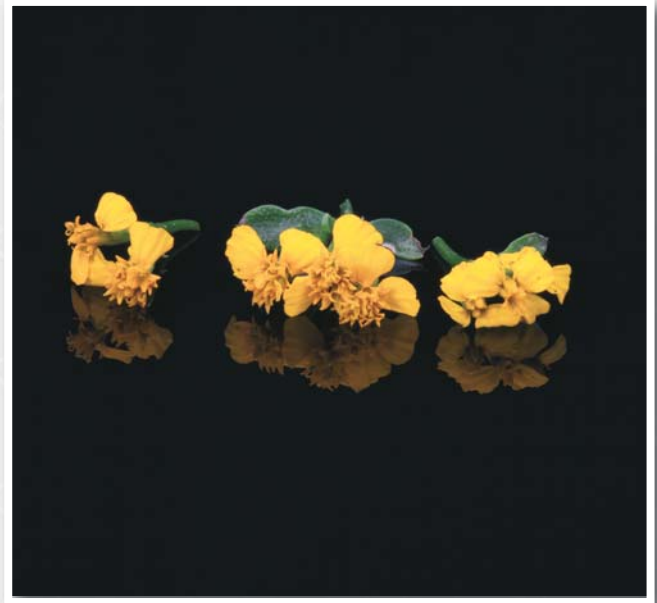
Anise Blossom tastes of aniseed with a hint of tarragon. The aromatic taste of tarragon is present in the stem, while the flavour of aniseed is in the flowers. Anise Blossom also goes excellently with desserts, amuses-bouches, and cocktails.

Origin

The plant is native to Mexico and Central America and has been in use since Aztec times, both for religious and medical purposes. It is eaten as an herb and is commonly used as a substitute for tarragon.

The leaves have a tarragon-like flavor, with hints of anise. In areas where it is native, the leaf is an important flavouring of 'chocolatl', an Aztec foaming cocoa-based drink.

The dried leaves and flowering tops are steeped in hot water to make tea that is a popular drink in Latin America.



Anise Blossom (*Tagetes*)

Availability and Storage

Anise Blossom 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, Anise Blossom 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: 50 blossoms in a cup