



KOPPERT CRESS

Architecture Aromatique

Apple Blossom

Taste	Fresh sour, green apples
Usage	Amuses-bouches, fruit salads, desserts, fish
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

Apple Blossom goes well with desserts and cocktails. It can also be successfully combined with shellfish or smoked fish. Apple Blossom makes a delightful decoration in any dish.

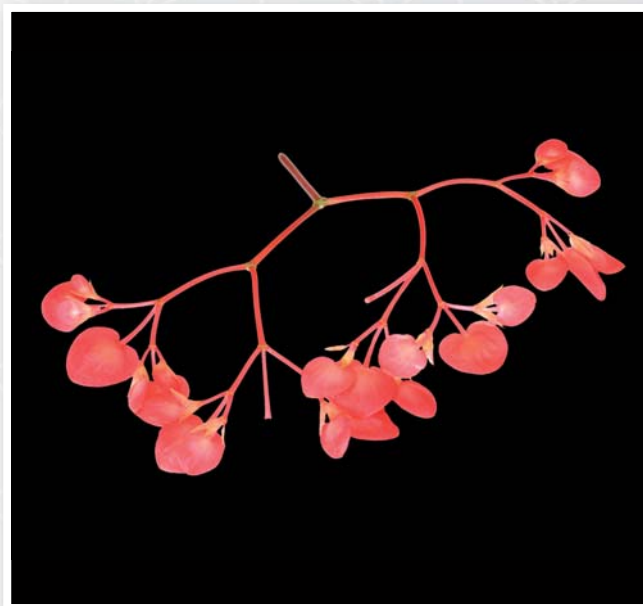
Origin

Apple Blossom is part of a wide family of ornamental plants. Be aware that only a few are edible. Apple Blossom has been tested and found safe for consumption.

Availability and Storage

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



Apple Blossom (*Begonia*)



Zoet/Sweet/
Süß/Doux



Umami



Zuur/Sour/
Saur/Aigre



Bitter/Amer



Zout/Salt/
Salzig/Salé

