



KOPPERT CRESS

Architecture Aromatique

Bean Blossom

Taste	Fresh bean flavour
Usage	White fish, game, poultry, vegetarian dishes
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

Small, decorative purple flower with a sweet bean-like flavour and a crispiness at its heart.

Combines well with summer dishes such as fish or poultry. It's delicious with summer vegetables, dishes made with fruits and herbs, and vegetarian dishes. Bean Blossom really stands out in combinations with desserts or chocolate.

Origin

Bean Blossom is the flower of a legume that can be used in a multitude of ways. This legume is one of the oldest crops still cultivated today. It is a crop that has been cultivated in India since ancient times.

The young, immature pods are boiled and eaten like green beans. The young leaves are used raw in salads while the mature leaves are boiled and eaten like spinach. The flowers can be eaten raw or steamed.



Bean Blossom (*Dolichos*)

Availability and Storage

Bean 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, Bean 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

