



KOPPERT CRESS

Architecture Aromatique

BlinQ Cress

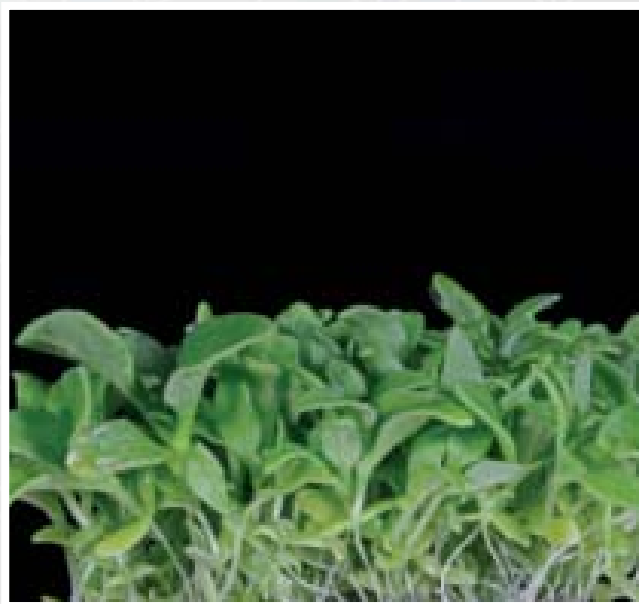
Taste	Fresh briny or salty flavour
Usage	Dishes that suit a briny element; fish or meat
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

BlinQ Cress is family of BlinQ Blossom. The leaves of the cress feature tiny crystals, giving the plant an attractive appearance and a good bite. The flavour BlinQ Cress ranges from fresh and briny to salty, and combines well with briny and acidic dishes. Suitable for combinations with meat, such as steak tartare, entrecôte, or Wagyu beef, and fish, such as anchovies or mackerel. The possibilities are very wide-ranging.

Origin

BlinQ Cress originates from South Africa, and has spread itself as far as the Mediterranean region, amongst other places. The plant is found in dry, rocky areas. BlinQ Cress has a soothing effect on the throat and is traditionally used to inhibit inflammation of the mucous membranes.



BlinQ Cress (*Mesembryanthemum*)

Availability and Storage

BlinQ 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, BlinQ 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)