



KOPPERT CRESS *Architecture Aromatique*

Sechuan Buttons®

Taste Usage	Sparkling, electric, numbing Cocktails, amuses, desserts, ice cream
Culture	Socially responsible culture with biological crop protection
Availability Storage	Year round Up to seven days at 2-7°C

Taste and Usage

Sechuan Buttons® is the Koppert Cress brand name for an edible flower. For some people, the taste of the Sechuan Button, resembles an 'electric' shock. It starts with a champagne-like sensation at the top of the tongue. Then it moves around in the mouth. A kind of 'anaesthetic' feeling in the cheeks, a numb sensation followed by a saliva flush.

Within a minute, however, this negative feeling is replaced by curiosity and the analysis of the different sensations, finally resulting in amazement. Sechuan Button is often used as an infusion in cocktails and amuses-bouches. The flavour of Sechuan enhances and balances other flavours. In view of the intense effect of the button we advise to be careful in combination with your choice of wines.

Origin

Sechuan Buttons® is a plant which has its origin in Africa and South America, when those two continents were still connected. Now it is only found in specific areas of Africa. The name Sechuan Buttons was chosen because of its flavour, which is comparable to the Sechuan Pepper.



Sechuan Buttons (*Spilanthes*)

Availability and Storage

Sechuan Buttons are 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, Sechuan Buttons meet 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

