



## KOPPERT CRESS

*Architecture Aromatique*

# Shiso Purple

<b>Taste</b>	Cumin
<b>Usage</b>	Mushroom dishes, game (soup), cheese, asparagus
<b>Culture</b>	Socially responsible culture with biological crop protection
<b>Availability</b>	Year round
<b>Storage</b>	Up to seven days at 12-16°C

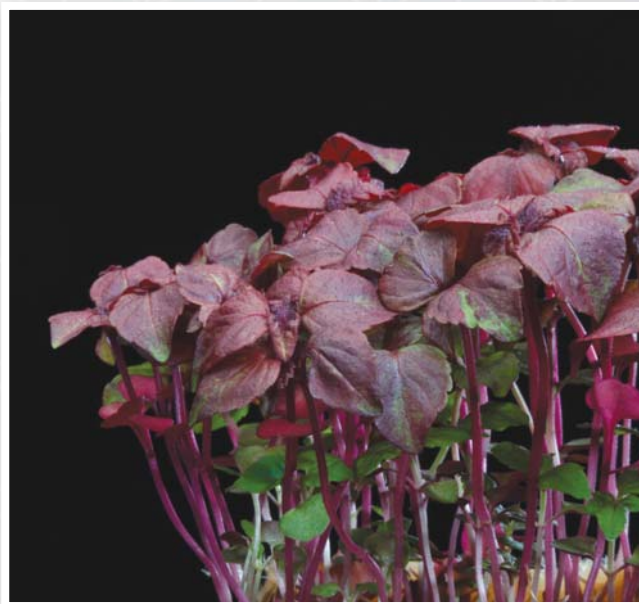
### Taste and Usage

Shiso Purple® is the most popular product in the Koppert Cress assortment. The unique taste is slightly reminiscent of cumin. Shiso Purple can be used in a variety of dishes and is also extremely decorative.

It tastes best when combined with wild mushrooms, cheese, or bouillon. We also recommend combining Shiso Purple with raw fish.

### Origin

The red colour in combination with good taste is difficult to find. Red beet is too well known, beet-shoots are not really a taste but more a charmer. Radichio is hardly ever eaten, but merely shoved to the side of the plate. And Lollo Rosso is available in every supermarket. We believe that if one needs colour on a plate, Shiso Purple is an excellent choice.



Shiso Purple (*Perilla*)

### Availability and Storage

Shiso Purple is available year round and can easily be stored for up to seven days at a temperature of 12-16°C. Produced in a socially responsible culture, Shiso Purple meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.

If Shiso Purple is kept at a temperature below 5°C, it tends to wither. However, if kept at 15°C for a couple of hours, it returns to its normal shape.



Zoet/Sweet/  
Süß/Doux



Umami



Zuur/Sour/  
Saur/Aigre



Bitter/Amer



Zout/Salt/  
Salzig/Salé



Content: 16 cups in a solitary box (30x40 cm)

Koppert Cress B.V.

De Poel 1

2681 MB Monster

The Netherlands

Tel : +31 174 242819

Fax : +31 174 243611

info@koppertcress.com

www.koppertcress.com