



# KOPPERT CRESS

## *Architecture Aromatique*

# Zallotti Blossom

<b>Taste</b>	Mint, basil
<b>Usage</b>	Sorbet, salad, fish, oil, cocktails, and pomegranate
<b>Culture</b>	Socially responsible culture with biological crop protection
<b>Availability</b>	Year round
<b>Storage</b>	Up to seven days at 2-7°C

### Taste and Usage

Zallotti Blossom is a decorative sprig with several small purple flowers. It comes from the African basil plant and has a strong flavour of basil combined with mint. It is very decorative in its entirety and when the individual flowers are used. It combines perfectly with Italian or summery dishes, and makes a great addition to a salad or a cocktail. Tip: Zallotti Blossom ensures a colourful surprise in a warm infusion.

### Origin

The name 'Basil' comes from the ancient Greek word 'Basileus' meaning 'king' or 'royal'. Basil is a herb that is used all over the world, and many people associate it particularly with Mediterranean cuisine, especially Italian food. Fewer people are aware that basil is also used extensively in Indonesian and Thai cooking. In India, basil is considered a sacred herb; it is offered to the Hindu gods. The plant's flowers are mainly used to decorate rice and vegetable dishes and to add a taste twist.



Zallotti Blossom (*Ocimum*)

### Availability and Storage

Zallotti 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, Zallotti 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

