



# KOPPERT CRESS

## *Architecture Aromatique*

# Borage Cress

<b>Taste</b>	Oyster, cucumber
<b>Usage</b>	Fish, crustacean / scallops, high tea sandwiches
<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

Once you've tasted Borage Cress, you'll understand why the Dutch call it "cucumber herb". The cress has an unmistakably clean and refreshing taste, with salty notes reminiscent of oyster. Borage Cress makes an excellent addition to shellfish or lightly cooked and cold smoked fish. We also recommend combining Borage Cress with meat or steak tartare. .

### Origin

The name originates from the Arabic word 'Abu Rache', 'Abu' means father and 'Rache' means sweating. Eating Borage when being sick, stimulates transpiration, thus speeds up the recovery process. Used as tea, it is also supposed to help reduce headaches, fever and throat pains.



### Availability and Storage

Borage 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, Acla Cress meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically. Produced in a socially responsible culture, Borage Cress meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.



### For additional information

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