



# KOPPERT CRESS

## *Architecture Aromatique*

### Cardamom Leaves

<b>Taste</b>	Cinnamon-like, woody, with a slight sweet note
<b>Usage</b>	As an infusion, for sauces/stock, or with fish
<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

Cardamom has the typical flavour of cinnamon, wood and has a fresh taste. Cardamom makes an excellent addition to drinks, for instance in a fresh-tasting infusion or mixed with gin. The leaves can also be used in sauces or stocks. The product also combines very well with fish. Warming the leaves will bring out the best of its flavour.

#### Origin

Cardamom is one of the oldest and most expensive spices in the world, with a unique flavour and aroma. Both the leaves and the seeds can be used in cooking. This spice is a member of the ginger family and originates from India, Pakistan, and Nepal.



Cardamom Leaves (*Cardamomum*)

#### Availability and Storage

Cardamom Leaves 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, Cardamom Leaves meets the hygienic kitchen standards. The products only need rinsing, since they are grown clean and hygienically.



Zoet/Sweet/  
Süß/Doux



Umami



Zuur/Sour/  
Saur/Aigre



Bitter/Amer



Zout/Salt/  
Salzig/Salé



Content: 15 leaves per tray