



KOPPERT CRESS

Architecture Aromatique

Rock Chives®

Taste	Mild garlic
Usage	Amuses-bouches, fish or meat
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

Rock Chives® is the Koppert Cress brand name for an edible plant. Rock Chives is characterised by the little black dot at the top. This is the seed pod. The pod gives the product a bit of a playful character. Rock Chives has a delightful garlic taste which works well in herb butter, oil, or tzatziki. It also tastes good in vegetable dishes and with fish or meat. An interesting detail is that the seed pod gets crispy when it is heated.

Origin

Rock Chives is a chives type from the mountain regions of East Asia. Especially in China it is used in various dishes for its fine taste. The Allium family is huge and varies from Lillys to Shallots. Rock Chives belongs to the group of seeded varieties. It has a mild garlic flavour, not present in any other Chives.



Rock Chives (*Allium*)

Availability and Storage

Rock Chives 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, Rock Chives 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



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