



KOPPERT CRESS

Architecture Aromatique

Tahoon® Cress

Taste	Forest, roasted beechnut
Usage	Game dishes, cheese
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

Tahoon® Cress is the Koppert Cress brand name for an edible plant. The seeds have a very strong beechnut taste, which comes back in the young plants of Tahoon Cress. The taste sticks on your tongue for a long time. Tahoon Cress does well with game, cheese, or in a nut salad. Even when it's not game season, Tahoon Cress is fantastic with tapenades, oil, and sauces. Slightly heating the cress brings out its flavour even more.

Origin

Tahoon Cress is a product harvested at the north side of the Himalayas. In early spring, women collect the freshly germinating seedlings from under the trees. The young sprouts are then used in dishes. In local literature it is described as a stimulant for the stomach.



Tahoon Cress (*Toona*)

Availability and Storage

Tahoon 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, Tahoon Cress 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)

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