



KOPPERT CRESS

Architecture Aromatique

Vene Cress

Taste	Slightly acidic
Usage	In fatty dishes with fish, cheese, or eggs
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

Vene Cress is a highly decorative product with an unexpected flavour. The small green leaves with delicate red veins complement the attractive garnish of your dish. The slightly acidic flavour offers plenty of possible ways of using this variety of cress. Vene Cress is a particularly appealing ingredient in fatty dishes such as oily fish (like mackerel), sweetbread, or liver, as well as in a green salad.

Origin

Vene Cress is the young seedling of a herb native to many parts of the world, from Europe to large parts of Asia. It is rich in ascorbic acid and has been used in cooking for centuries. Its history extends back to Roman times, when this variant of sorrel was eaten to prevent scurvy. The Romans also used the herb to make their rich, fatty foods easier to digest.



Vene Cress (*Rumex*)

Availability and Storage

Vene 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, Vene 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

