

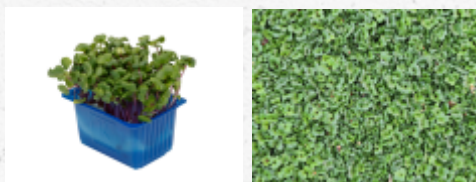


Chilli Cress

Raphanus

Origin	Asia
Taste / Aroma	Spicy mustard
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, Easter, Halloween, Pumpkin
Storage	Cold, 2-7 °C

With its hot radishy taste, Chilli Cress is a spicy and decorative addition to dishes.



TASTE

With its hot radishy taste, Chilli Cress is a spicy and decorative addition to dishes.

TASTE FRIENDS

The flavour of Chilli Cress really comes through in dishes which ordinarily call for radish. It is also a good addition to cold salads. In hot dishes, Chilli Cress can be combined with fatty or crunchy dishes.

ORIGIN

Chilli Cress is a very popular item in China, where it is used in many dishes. The Chilli Cress grows to become a large red green turnip, which is usually cooked, to give the dish a spicy flavour. As cress, it needs to be kept cold, to prevent the cress to grow too rapidly.

AVAILABILITY

Chilli Cress is available year round and can easily be stored for up to seven days at a temperature of 2-7°C. When the plants are kept at a higher temperature the plant will continue growing and start using water from the medium. If this happens, there is no problem. Just wet the medium and put the plants back into the cooling. Produced in a socially responsible culture, Chilli Cress meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.

SPECIFICATIONS

Taste	Sweet, Salty, Sour, Bitter, Umami
-------	-----------------------------------

Cultures	African, Alpine, Asian, Balkan, Baltic, Chinese, Creolic, Dutch, French, Greek, Indian, Indonesian, Italian, Japanese, Korean, Mediteranean, Nordic, North American, Peruvian, Portugese, Russian, Spanish, Turkish
Packaging	Solitair (16 items), CressSingle
Usage	Blanching, Blending, Blitzing / Mashing, Breading, Chopping, Decoration, Deep frying, Drying, Fermenting, Garnish, Pickling, Stir frying
Colors	Green, Pink, Purple
Dishes	Breakfast, Cheese, Game, Grill, Lunch, Main course, Meat, Pasta, Pizza, Salad, Sandwich, Snack, Soup, Sushi, Vegetarian, Vegetables
Taste Friends	Cheese (others), Cod, Eel, Salmon, Fish (saltwater), Fish (freshwater), Apple, Corn, Cucumber, Eggplant, Olives, Pumpkin, Tomato, Watermelon, Rabbit, Game (other), Basil, Chives, Fennel, Beans, Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Mushrooms (others), Chicken, Duck, Goose, Turkey, Black pepper, Chili, Artichokes, Asparagus, Avocado, Broccoli, Cauliflower, Garlic, Horseradish, Kidney beans, Lettuce, Onion, Potato, Radish, Butternut squash, Sweet potato, Bread, Couscous, Egg, Olive oil, Pumpkin seeds, Rice, Seaweed, Soy sauce, Tofu
Nutrients	Folic Acid / Vitamin B9, Phosphorus, Niacin / Vitamin B3, Vitamin B6, Vitamin C
Latin Name	Raphanus
Synonyms	Alpin Cress
Dimensions	Minimum 3 cm, maximum 12 cm above the growing medium. There should be enough seeds on the growing medium so that no gaps appear between the cress leaves when the cress is fully grown.
Microbiological standards	"Pathogens: Salmonella Absent in 25 g, Listeria monocytogenes Absent in 25 g, Staphylococcus aureus <1.105 cfu per g, Bacillus cereus <1.105 cfu per g, EHEC/STEC Absent in 25 g"