



# KOPPERT CRESS

## *Architecture Aromatique*

## Cornabria Blossom®

<b>Taste</b>	The subtle, fresh taste of spring
<b>Usage</b>	Decorative, many possible uses thanks to range of bright colours
<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

Cornabria Blossom® is the Koppert Cress brand name for an edible flower. Cornabria Blossom is a spring-fresh surprise and a colourful ingredient.

The subtle lavender flavour makes it possible to use the flowers in a wide variety of dishes.

### Origin

Cornabria Blossom is family of the wood violet and is available in a great variety of colours. The origins of the plant can be found in the high mountains of the Spanish Basque Country. There, violets in countless colours and sizes can be found. We have opted for the most appealing variations, in a manageable format.



Cornabria Blossom (*Viola*)

### Availability and Storage

Cornabria Blossom is available all year round and can be kept 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 according to socially responsible cultivation methods, Cornabria Blossom satisfies hygiene standards in the kitchen. The product only needs to be rinsed before use as it has been cultivated cleanly and hygienically.



Zoet/Sweet/  
Süß/Doux



Umami



Zuur/Sour/  
Saur/Aigre



Bitter/Amer



Zout/Salt/  
Salzig/Salé