



KOPPERT CRESS

Architecture Aromatique

Hummus Leaves

Taste	Salty, sour
Usage	Oriental cuisine, African cuisine, legumes, fish, meat
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

Hummus Leaves is the firm leaf of the original chickpea plant, known as the base of the popular hummus. Hummus Leaves is a decorative leaf, e.g. for use in the Asian and Oriental cuisine.

It has a pleasant bite with full flavour of chickpea and a salty/sour aftertaste. A welcome ingredient in hot and cold dishes, especially in combination with cumin, legumes, eggplant, pumpkin, beetroot and pistachio.

Origin

Hummus Leaves is the young plant of Cicer, known to produce chickpeas. Chickpeas are the key ingredient for Hummus. They are also used in salads, soups, stews and curries. Cicer is believed to originate from South-East Turkey/Syria.



Hummus Leaves (Cicer)

Availability and Storage

Hummus Leaves are available all year round and can be kept at a temperature of between 2 and 7°C for up to a week. Produced according to socially responsible cultivation methods, Hummus Leaves satisfy hygiene standards in the kitchen. The shoots are cultivated cleanly and hygienically.



Zoet/Sweet/
Süß/Doux



Umami



Zuur/Sour/
Saur/Aigre



Bitter/Amer



Zout/Salt/
Salzig/Salé

