



KOPPERT CRESS

Architecture Aromatique

Jasmine Blossom

Taste	Highly aromatic, with the flavour of jasmine
Usage	Fish (soup), crustaceans, scallops, desserts, bread, tea, well-seasoned dishes that develop a sweet touch, desserts
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C



Jasmine Blossom (*Jasminum*)

Taste and Usage

Jasmine is mostly known as an ingredient for tea, but it can be used infusion in many different ways. Especially in well-seasoned dishes that develop a little sweetness, such as shellfish or crustaceans, duck liver or lobster bouillon.

Make the extraction at low temperature. Too warm will result in a bitter flavour. Jasmine Blossom can be used with oriental dishes, curries, in bread macaroons and sauces. It combines perfectly with summer fruits and citrus.

Origin

Jasmine is a plant, known in Europe and Asia for its flavour and scent for centuries already. The name originates from Arabic and means 'Gift from God'.

Availability and Storage

Jasmine Blossom 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, Jasmine Blossom 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: 25 flowers in a cup