



# KOPPERT CRESS

## *Architecture Aromatique*

### Kaffir Lime Leaves

<b>Taste</b>	Sweet citrus, lime
<b>Usage</b>	As an infusion, for sauces/stock, or with fish
<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

Kaffir Lime Leaves are glossy dark green on one side and light green on the other. The leaves grow in pairs with one larger leaf and one smaller leaf. The product is frequently used in Asian cuisine, for instance in soups, curries, or to add flavour to rice. The product also combines well with fish, lamb, pork, and chicken. Kaffir Lime Leaves can also be used as an infusion for both alcoholic and non-alcoholic drinks.

#### Origin

Kaffir Lime originates from areas in Southeast Asia such as Laos, Burma (Myanmar). In the Netherlands it is virtually impossible to obtain the fresh leaves. The leaves have a citronella-like aroma, reputed to have calming and anti-inflammatory effects.



Kaffir Lime Leaves (*Citrus*)

#### Availability and Storage

Kaffir Lime Leaves 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, Kaffir Lime Leaves meets the hygienic kitchen standards. The products only need rinsing, since they are grown clean and hygienically.



Content: 25 leaves per tray



Zoet/Sweet/  
Süß/Doux



Umami



Zuur/Sour/  
Saur/Aigre



Bitter/Amer



Zout/Salt/  
Salzig/Salé

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