



## KOPPERT CRESS *Architecture Aromatique*

# Kikuna Leaves®

<b>Taste</b>	Carrot, celery, nice "bite"
<b>Usage</b>	Flavoursome and decorative in salads, sea food, miso soup or egg dishes
<b>Culture</b>	Socially responsible culture with biological crop protection
<b>Availability</b>	Year round
<b>Storage</b>	Up to nine days at 2-7°C

### Taste and Usage

Kikuna Leaves® is the Koppert Cress brand name for an edible leaf. Kikuna Leaves are decorative leaves with a distinct flavour of carrot or celery.

Kikuna Leaves can be used in salads, with raw fish, and in shellfish dishes. Kikuna Leaves are also very tasty in tempura batter.

### Origin

The plant has been used in Asia for centuries, mainly as a herb to season dishes. Every part of the plant is edible, but the young leaves are preferred. It is a typically Asian plant, with numerous uses as an ingredient and as a garnish.



Kikuna Leaves (*Chrysanthemum*)

### Availability and Storage

Kikuna Leaves are available year round and can easily be stored for up to nine 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, Kikuna Leaves meet the hygienic kitchen standards. The products only need rinsing, since they are grown clean and hygienically.



Zoet/Sweet/  
Süß/Doux



Umami



Zuur/Sour/  
Saur/Aigre



Bitter/Amer



Zout/Salt/  
Salzig/Salé

