



KOPPERT CRESS

Architecture Aromatique

Oyster Leaves

Vegetarian Oyster

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| Taste | Salty, fresh oyster |
| Usage | Carefully rinsed, the leaves can be used with i.e. (white) fish |
| Culture | Socially responsible culture with biological crop protection |
| Availability | Year round |
| Storage | Up to seven days at 2-7°C |

Taste and Usage

Oyster Leaves have a slight salty taste that highly resembles oysters and are therefore often referred to as Vegetarian Oysters. Combined with fish dishes, they are an interesting addition to the ingredients already available. Oyster Leaves can be used to lend a salty taste. They are excellent in surf and turf dishes, for instance. But they also make a challenging addition to coffee or chocolate.

Origin

Oyster Leaves originate from the beaches of North-West Europe and America. The leaves offered by Koppert Cress are of a specially selected variety with exceptional flavour and texture.



Oyster Leaves (*Mertensia*)

Availability and Storage

Oyster Leaves are available year round and can be stored 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, Oyster Leaves meet the hygienic kitchen standards. The leaves 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

