



KOPPERT CRESS

Architecture Aromatique

Limon Cress

Taste	Limon, anis
Usage	Fish (soup), crustaceans, scallops
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 12-16°C

Taste and Usage

Limon Cress has a delicious scent and taste of lime. You may also be able to notice subtle hints of aniseed. The lime flavour comes through well in desserts.

But this fresh-tasting cress is also a good addition to fruit cocktail - and alcoholic cocktails! The aniseed notes of Limon Cress come out best in combinations with shellfish.

Origin

There are some 150 different species in the Basil family. These differences appear in the taste and in their appearance.



Limon Cress (*Ocimum*)

Availability and Storage

Limon Cress is available year round and can easily be stored for up to seven days at a temperature of 12-16°C. Produced in a socially responsible culture, Limon Cress 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: 16 cups in a solitary box (30x40 cm)