



KOPPERT CRESS

Architecture Aromatique

Melissa Cress

Taste Usage

Mint flavour, a subtle lemon fragrance
Combination with sweet products such as crustaceans, molluscs, vegetables such as pumpkin, sweet potato, fennel, citrus & fruits

Culture

Socially responsible culture with biological crop protection

Availability

Year round

Storage

Up to seven days at 4-7°C

Taste and Usage

Melissa Cress is a beautiful aromatic blend of mint flavour and has, when crushed, a subtle lemon fragrance reminiscent of lemon zest. Use in combination with sweet products such as crustaceans, molluscs and white fish, vegetables such as pumpkin, sweet potato, fennel, citrus & sour apple. Also suitable for Asian-related dishes and in combination with heavy flavours such as lamb, cheese or game. Melissa Cress is a useful ingredient to add flavour & aroma to (sparkling) water or beverages.

Origin

Melissa Cress is the young seedling of *Melissa officinalis*. The botanical name *Melissa* is derived from the Latin word for bee, due to the lavish amount of nectar found within its flowers. The species is native in Southern Europe and the Mediterranean to Central Asia, but has spread as an alien species throughout the rest of the world.

This plant is also called lemon balm or more commonly balm mint. It is a perennial herbaceous plant and part of the mint family. The leaves of the fully-grown plant have a mild lemon scent similar to mint.



Melissa Cress (*Melissa*)

Availability and Storage

Melissa Cress is available year round and can easily be stored for up to seven days at a temperature of 4-7 °C. Produced in a socially responsible culture, Melissa 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)