



KOPPERT CRESS

Architecture Aromatique

Dulce Mix

Flavour:	Anis, liquorice, prickling and honey sweet
Use:	Crustaceans, desserts, fish, salads, scallops
Culture:	Socially responsible culture with biological crop protection
Availability:	Year round
Shelf Life:	Up to 7 days at 12-16°C

Taste and usage

Dulce Mix is a mix of four different varieties of cress - a combination of sweet and fresh flavours. The flavours in the Dulce Mix lend themselves well to cocktails and desserts, but can also be combined with fish and salads. Tip: give every flavour a chance to shine by using the products individually.

Origin

The Dulce Mix Cresses originate from the four corners of the world, from China via India to South and North America. The flavours are varied and the cresses can be used in multiple ways and are a true challenge for the creative chef.

Beschikbaarheid en houdbaarheid

Dulce Mix is available year round and can easily be stored for up to 7 days at a temperature of 12-16°C. Sown on a natural fibre and produced in a socially responsible culture, the cresses in the Dulce Mix meet the hygienic kitchen standards. The products are ready to use, since they are grown clean and hygienically.

