



KOPPERT CRESS

Architecture Aromatique

Sakura Mix

Flavour:	Depending on composition of the mix
Use:	Depending on composition of the mix
Culture:	Socially responsible culture with biological crop protection
Availability:	Year round
Shelf Life:	Up to 7 days at 2-7°C

Taste and usage

Sakura Mix is a mix for connoisseurs, combining a number of recognizable and pronounced flavours. The various cress varieties in the Sakura Mix give you plenty of options. Borage Cress goes well with fish. The flavour of Tahoon Cress® is perfect in combination with game or wild mushrooms. Rock Chives® have an intense garlic flavour but without the 'garlic effect'. Sakura Cress and Daikon Cress® are varieties with a peppery radish flavour. You can use them together or individually with meat or raw fish. Mustard Cress, with its sharp mustard flavour, is very versatile.

Origin

Sakura Mix is a mix for connoisseurs. The Sakura Mix includes six Koppert Cress creations. We put 18 cups in a box instead of 16.

Beschikbaarheid en houdbaarheid

Sakura Mix is available year round and can easily be stored for up to seven days at a temperature of 2-7°C. Produced in a socially responsible culture, Sakura Mix meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.

