



KOPPERT CRESS

Architecture Aromatique

Aikiba® Leaves

Taste	Jelly, aqueous, mushy, slightly sweet-sour
Usage	Alcohol, cheese, cocktail, crustaceans, fish, game, snack, soup, tea, vegetarian, vegetables
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2–7°C

Taste and Usage

Aikiba® Leaves are known as 'lady fingers', 'jungle spinach' or 'ochro' and have a light sweet-sour taste. When used raw it is a visually attractive ingredient with a gel-like, aqueous and mushy mouth-feeling. Use (part of) the leaves for the sliminess and the stem for the little sweet-sour taste.

Because the *Aikiba® Leaves* has the visual attractive properties it can be used perfectly in combination with cocktails, tempura creations, creations with an exotic touch or as functional item in several fish, cheese, crustacean or game dishes.

Origin

The origin of the *Aikiba® Leaves* is related to the area of Papua New Guinea, The Torres Strait Islands, Tonga, Samoa and Solomon Islands. The plants grow very fast in their natural habitat and are an important source of nutrition for the inhabitants. The leaves are being used in a traditional way as vegetables, contain some valuable nutrients and all parts of the plants can be eaten.



Aikiba® Leaves (Abelmoschus)

Availability and Storage

Aikiba® Leaves are available all year round and can be kept at a temperature of between 2–7°C for up to a week.

Produced according to socially responsible cultivation methods, *Aikiba® Leaves* satisfy hygiene standards in the kitchen. The shoots are cultivated cleanly and hygienically.



Content: 20 leaves per tray



Sweet



Umami



Salt



Sour



Bitter

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