



KOPPERT CRESS

Architecture Aromatique

Sansho Leaves

Taste	Citrus fruits, yuzu and kaffir lime
Usage	Fish, meat, crustaceans, cocktails and infusions
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2–7°C

Taste and Usage

Sansho Leaves have a fresh taste, which reminds you of citrus fruits, yuzu and kaffir lime. This freshness is combined with peppery and spicy hints. When eaten, these leaves create a soft tingling feeling similar to *Sechuan Buttons*®. These fresh leaves are sensational to taste.

Sansho Leaves can be used as a whole and work well in a variety of applications. Naturally, this product goes well with north and east Asian cuisine, but also lends itself beautifully for other cuisines. Citrusy hints of the *Sansho Leaves* combine well with fish, meat and crustaceans. The aromatic, tingling sensation of the *Sansho Leaves* are a perfect addition to cocktails and infusions. Desserts become a unique taste experience with the incorporation of *Sansho Leaves* subtle pallet cleansing effect.

Origin

The sansho plant is also known as the Japanese mountain pepper and finds its way in many different forms in Japanese cuisine. The fresh seasonal berries of this plant are picked and used fresh, dried or pickled. Dried sansho berries is one of the seven spices in Shichimi, a spice blend in Japanese cuisine. The young leaves



Sansho Leaves (Zanthoxylum)

are crushed with a Japanese mortar and pestle, the Suribachi and Surikogi, to be used with hot pot and Aemono (dressed dishes). Traditionally the Surikogi, the pestle, is made out of wood from the sansho tree, giving the food a subtle hint of its flavor. Dried leaves of this plant are used as a herb or topping and are called Kinome. In Korea, *Sansho Leaves* (Chopi) have been used in the Jang spice paste for centuries before the Portuguese imported chili peppers from the Americas. The Jang spice paste out of *Sansho Leaves* lay the foundation for the famous Gochujang spice paste with chili pepper we all know today.

Availability and Storage

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

Produced according to socially responsible cultivation methods, *Sansho Leaves* satisfies hygiene standards in the kitchen. The leaves are ready to use, even when dried, the leaves maintain their effect. Grown according to all the modern food safety measures.



Content: 25 leaves in a cup.



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