



KOPPERT CRESS

Architecture Aromatique

Morar Shoots

Taste	Bitter-sweet, spicy
Usage	Asian cuisines
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2–7°C

Taste and Usage

Morar Shoots offer a warming sharp and subtle sweet flavor with a beautiful and strong, wasabi-like aftertaste. These shoots have a sturdy, juicy stem with delicate, yellow-white leaves at the tip.

The appealing, crunchy shoots, rich in flavor complement both modern and traditional Asian cuisines. *Morar Shoots* can be used as a whole and are suitable for various applications.

Origin

Morar Shoots originate as the shoots of a horseradish root. Horseradish has a long history of culinary and medicinal use, dating back to ancient Egypt. Horseradish has significant symbolism and culinary importance in Jewish culture, particularly during the Passover holiday (Pesach) which commemorates the Jewish liberation from slavery in ancient Egypt. Its use during the Passover Seder is a way to connect with the past and pass down the story of the Exodus to future generations.



Morar Shoots (Armoracia rusticana)

Availability and Storage

Morar Shoots is available year-round and can be kept at a temperature of between 2–7°C, in the dark, for up to seven days.

Produced according to socially responsible cultivation methods, *Morar Shoots* satisfies hygiene standards in the kitchen. You can use this product directly, as it is cultivated cleanly and hygienically.



Sweet



Umami



Salt



Sour



Bitter



Content: 25 leaves per tray

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