



# KOPPERT CRESS

## *Architecture Aromatique*

# Talpa Shoots

<b>Taste</b>	Slightly bitter
<b>Usage</b>	In salads, with fish or crustaceans
<b>Culture</b>	Socially responsible culture with biological crop protection
<b>Availability</b>	Year round
<b>Storage</b>	Up to seven days at 2–7°C

### Taste and Usage

*Talpa Shoots* has a slight bitterness come to mind straight away but with a sweet and savoury hint. Very pleasant to the palate and satisfying to the digestion system as it is also makes you salivate.

*Talpa Shoots* can be used as a garnish, in salads, with fish or crustaceans. The slightly bitter flavour complements modern and traditional cuisines. *Talpa Shoots* can be used as a whole and are suitable for various applications.

### Origin

In Chinese and Korean culture, the dandelion is widely recognized as a symbol of resilience, tenacity and perseverance because of the idea it is a plant that can endure adversity and harsh conditions and grow through cracks and rocky soil.

Dandelion has been used in traditional medicine systems in Europe and North America for its potential to aid in digestion and liver health. The leaves of the Dandelion are originally green and used in French and broader European cuisine for its slightly bitter flavour and nutritional value. In French it's called 'Pis-en-Lit'.



*Talpa Shoots (Taraxacum)*

### Availability and Storage

*Talpa 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, *Talpa 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 PCS

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