



# KOPPERT CRESS

## *Architecture Aromatique*

# Bicolor Mustard Cress

**Taste** Spicy, peppery, horseradish  
**Usage** Meat, fish and vegetable dishes, sandwiches and salad  
**Culture** Socially responsible culture with biological crop protection  
**Availability** Year round  
**Storage** Up to 7 days at 2–7°C

### Taste and Usage

*Bicolor Mustard Cress* offers a unique taste experience with its spicy mustard-like flavour profile and versatile mustard notes. It is spicy and peppery, with light but distinct notes of mustard and horseradish. The cress tastes like mizuna (mustard) with hints of grass and cauliflower and falls between green and red mustard. *Bicolor Mustard Cress* brings a playful addition to both cold and hot preparations.

Because of its coarse mustard character, *Bicolor Mustard Cress* is an excellent match for meat, fish and various vegetable dishes. The cress can be used raw as a garnish or incorporated in salads and sandwiches. In addition, *Bicolor Mustard Cress* offers an interesting flavour dimension when it is added to sauces and marinades.

### Origin

*Bicolor Mustard Cress* is carefully grown in the Netherlands. While many confuse the vibrant yellow fields of summer with rapeseed, they are actually flowering mustard fields. The mustard seeds not only serve as a green fertiliser, they are also harvested for Koppert Cress and enrich both our plate and the mustard industry.



*Bicolor Mustard Cress* (*Brassica*)

### Allergens

Mustard is a known allergen. *Bicolor Mustard Cress* is not true mustard, but it does contain the substance that causes an allergic reaction to mustard.

### Availability and Storage

*Bicolor Mustard Cress* is available all year round and can be kept at a temperature of between 2–7°C for up to seven days. The optimum temperature for maintaining the best quality is between 2–4°C.

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



Sweet



Umami



Salt



Sour



Bitter

1	2	3	4
5	6	7	8
9	10	11	12
13	14	15	16



Solitary Box: 16x  
(30x40x14 cm)



CressSingle Box: 12x  
(30x40x14 cm)

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