



KOPPERT CRESS *Architecture Aromatique*

Tahoon® Tops

Taste	Shiitake mushrooms, onion, beechnuts
Usage	Mushrooms, game, cheeses or in combination with nuts
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2–7°C

Taste and Usage

Tahoon® Tops is the Koppert Cress brand name for an edible plant. *Tahoon® Tops* offer a distinctive flavour profile that is characterised by a distinct nutty flavour reminiscent of roasted hazelnuts. *Tahoon® Tops* combines nutty, savoury and earthy notes, a well balanced and intriguing flavour that is sure to captivate discerning taste buds. A true variant of *Tahoon® Cress*.

Tahoon® Tops pairs well with game, cheeses or in combination with nuts. When it's not game season, combined with tapenade, oil and sauces, *Tahoon® Tops* are highly recommended. The flavour is best transferred when the tops are heated.

Origin

Tahoon® Tops are a product native to the north side of the Himalayas. In early spring, people collect the freshly germinating seedlings from under the trees, which is our *Tahoon® Cress*. The young shoots are then used in dishes. Local literature describes it as stimulating to the stomach. In spring, these tall trees produce shoots and fresh delicate leaves, which are eaten as a festive delicacy.



Tahoon® Tops (Toona)

Availability and Storage

Tahoon® Tops is 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, *Tahoon® Tops* satisfies hygiene standards in the kitchen. The products only need rinsing, since they are grown clean and hygienically.



Content: 15 PCS



Sweet



Umami



Salt



Sour



Bitter

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