



# KOPPERT CRESS

## *Architecture Aromatique*

# Adji Cress

<b>Taste</b>	Black pepper
<b>Usage</b>	Fresh-tasting dishes, guacamole, oily fish
<b>Culture</b>	Socially responsible culture with biological crop protection
<b>Availability</b>	Year round
<b>Storage</b>	Up to 7 days at 2–7°C

### Taste and Usage

*Adji Cress* is the seedling of the "pepper tree", originating in Japan, where the leaves and berries of the mature plant are used for various applications.

*Adji Cress* can be used as a pepper substitute with its pungent, spicy flavor that combines well with many other ingredients. Use with shellfish, fish, meat, poultry and the more bulky vegetables.

### Origin

*Adji Cress* originates from the Far East, in particular Japan, South Korea and China. In Japan it is a centuries-old delicacy as the leaves were eaten as salad with oily fish. The leaves were used widely in herbal medicine for their apparent cooling and blood-clotting properties. Pending further investigation.



*Adji Cress (Persicaria)*

### Availability and Storage

*Adji 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, *Adji Cress* satisfies hygiene standards in the kitchen. You can use this product directly, as it is cultivated cleanly and hygienically.



Solitary Box: 16x  
(30x40x14 cm)

CressSingle Box: 12x  
(30x40x14 cm)

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