



KOPPERT CRESS

Architecture Aromatique

Chilli Cress

Taste	Spicy mustard
Usage	Cooked or raw fish, salads, fatty dishes
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

With its hot radishy taste, Chilli Cress is a spicy and decorative addition to dishes. The flavour of Chilli Cress really comes through in dishes which ordinarily call for radish. It is also a good addition to cold salads. In hot dishes, Chilli Cress can be combined with fatty or crunchy dishes.

Origin

Chilli Cress is a very popular item in China, where it is used in many dishes. The Chilli Cress grows to become a large red green tumip, which is usually cooked, to give the dish a spicy flavour. As cress, it needs to be kept cold, to prevent the cress to grow too rapidly.

Availability and Storage

Chilli Cress is available year round and can easily be stored for up to seven days. The storage temperature for this product is between 2° and 7° C. The optimum temperature for maintaining the best quality is between 2° and 4° C.



Chilli Cress (*Raphanus*)

When the plants are kept at a higher temperature the plant will continue growing and start using water from the medium. If this happens, there is no problem. Just wet the medium and put the plants back into the cooling. Produced in a socially responsible culture, Chilli Cress meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.



Zoet/Sweet/
Süß/Doux



Umami



Zuur/Sour/
Saur/Aigre



Bitter/Amer



Zout/Salt/
Salzig/Salé

