



KOPPERT CRESS

Architecture Aromatique

From Age Leaves®

Taste	Strong aged cheese
Usage	In dishes with cheese, vegetarian dishes and sweet ingredients
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

From Age Leaves® is the Koppert Cress brand name for an edible leaf. From Age Leaves has large, "woolly" leaves, with the aromatic taste of French cheese. The green and red leaves are extremely decorative. The leaves can be used in both hot and cold dishes. From Age Leaves can be excellently combined with sweet ingredients, like red fruit or apple molasses.

Origin

Originating from Asia, the From Age Leaves® are a phenomenon in their own right. It is a plant that is used in Vietnam and Thailand primarily as a vegetable but that is also said to have medicinal properties.



From Age Leaves (*Paederia*)

Availability and Storage

From Age Leaves are available all year round and can be kept 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.

Produced according to socially responsible cultivation methods, From Age Leaves satisfy hygiene standards in the kitchen. The products only need rinsing, since they are grown clean and hygienically.



Zoet/Sweet/
Süß/Doux



Umami



Zuur/Sour/
Saur/Aigre



Bitter/Amer



Zout/Salt/
Salzig/Salé