



KOPPERT CRESS

Architecture Aromatique

Jeere Cress

Taste	Cumin
Usage	Mozzarella, sauerkraut, soft goat's cheese
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

Jeere Cress is characterized by the greyish bulb on the cress. The delicately cumin-flavoured seed husk gives the cress an appealing taste. The delicate cumin flavour of this cress makes it easier to flavour dishes than with cumin spice. Cumin is often used in Indian, Asian, Middle Eastern, Mexican, Portuguese, and Spanish cuisine. It is a pleasant and natural flavour enhancer and makes an excellent addition to breads, biscuits, cakes, curries, young goat's cheese, mozzarella, and sauerkraut.

Origin

Cumin seeds have a long history in Europe and were used as a flavour enhancer in many different types of dishes. The Romans used to grind the cumin seeds into a powder and used it as you would use pepper, while the Greeks placed it on the table in its own vessel as we would put salt and pepper on our modern tables.



Jeere Cress (*Cuminum*)

Availability and Storage

Jeere Cress is available all year round. The storage temperature for this product is between 2 °C and 7 °C. The optimal temperature range that best maintains the quality of the product is between 2 °C and 4 °C. Produced according to socially responsible cultivation methods, Jeere Cress satisfies hygiene standards in the kitchen. You can use this product directly, as it is cultivated cleanly and hygienically.



Zoet/Sweet/
Süß/Doux



Umami



Zuur/Sour/
Saur/Aigre



Bitter/Amer



Zout/Salt/
Salzig/Salé

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