



KOPPERT CRESS

Architecture Aromatique

Shiso Leaves Green

Taste	Mint, anis
Usage	(Raw) fish, Japanese dishes
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to nine days at 2-7°C

Taste and Usage

Shiso Leaves Green is the Koppert Cress brand name for an edible leaf. The very mild, but outspoken, taste with its strong fragrance makes it suitable to mix it into a salad. Take a small slice of fresh tuna, dip it in some Kikkoman soy sauce, wrap it into a Shiso Green Leaf and be amazed. A treat to your mouth. Try fresh tuna tartar mixed with fine shallots, some pepper and salt, a touch of soy sauce and some fresh chopped Shiso Green Leaves on top.

In Asia it is popular as a Tempura. But as a variation we have fried a (well-dried with tissue paper) leaf in oil, and used it as decoration on a piece of meat. (dry it after frying on some paper and add some sea-salt.

Origin

Shiso Leaves Green® in Japan called 'Oba'. There is no (raw) fish dish without one or more leaves. The main reason, next to its good taste, is the belief that the leaf is an intestine stimulant and protects against (mild) food poisoning.



Shiso Leaves Green (*Perilla*)

Availability and Storage

Shiso Leaves are available year round and can easily be stored for up to nine 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 in a socially responsible culture, Shiso Leaves meet the hygienic kitchen standards. 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