



KOPPERT CRESS

Architecture Aromatique

Shiso Leaves Purple

Taste	Cumin
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 Purple is the Koppert Cress brand name for an edible leaf. Shiso Leaves Purple is often dipped in special tempura batter and deep-fried. Elegant and tasty! It's also possible to simply fry it as decoration.

Shiso Leaves can also be combined with game, mushrooms, or different types of fish. The leaf has an outspoken, herby taste. It can also be used as a decoration, particularly in the autumn, with game dishes.

Origin

Originally this beautiful red leaf used to be imported from the North East of Asia. However, due to the complex cultivation in those countries, it was not possible to grow it without pesticides. The amount of residue was too high to be allowed into the EEC. At the special request of some top restaurants we took up the challenge to grow this crop under our greenhouse conditions, without pesticides! Without any previous knowledge our technicians managed to find a way to cultivate the crop, using beneficial insects, which eliminate harmful insects. Spraying is no longer required. The result is a healthy and clean crop.



Shiso Leaves Purple (*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