



# KOPPERT CRESS

*Architecture Aromatique*

## Time Cress

<b>Taste</b>	Slightly bitter thyme
<b>Usage</b>	In desserts and with lamb, grilled vegetables, tubers, and cocktails
<b>Culture</b>	Socially responsible culture with biological crop protection
<b>Availability</b>	Year round
<b>Storage</b>	Up to seven days at 2-7°C



Time Cress (*Thymus*)

### Taste and Usage

Time Cress is a young, mild thyme, very easily digestible, and with a light, delicate bite. This cress combines well with robust ingredients like grilled potatoes, vegetables, and tubers as well as lamb, desserts, and certain cocktails.

### Origin

Time Cress originates from the Mediterranean region. It is an ingredient that was already being used plentifully in cooking by the ancient Egyptians and Romans. It was also used in medicine.

### Availability and Storage

Time Cress is available all year round and can be kept at a temperature of between 2 and 7°C for up to seven days. Produced according to socially responsible cultivation methods, Time 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

### Koppert Cress B.V.

De Poel 1  
2681 MB Monster  
The Netherlands  
Tel : +31 174 242819  
Fax : +31 174 243611  
info@koppertcress.com  
www.koppertcress.com

