



KOPPERT CRESS

Architecture Aromatique

Yka Leaves®

Flavour	Acidic with a slightly sweet undertone
Use	With crustaceans and shellfish; in vegetable and fish dishes
Cultivation	Socially responsible cultivation using biological crop protection
Availability	All year round
Storage	Up to seven days at 2-7 °C

Flavour and usage

Yka Leaves® is the Koppert Cress brand name for an edible leaf. Yka Leaves have a robust, acidic flavour with a slightly sweet undertone. With their deep purple colour and delicate markings, they are extremely decorative.

Yka Leaves work well in combinations with lobster, scallops, and shellfish. They also make a delicious addition to vegetable dishes with 'earthy' flavours, incorporating beetroot, root vegetables, or tubers, for instance. They are a perfect accompaniment to smoked or grilled vegetables, fish, and meats.

Origin

Yka Leaves originate from South America, where they are found in large quantities in natural environments, primarily in Brazil. Yka Leaves form part of a large family: more than 900 different varieties have been described.



Yka Leaves (*Oxalis*)

Availability and shelf life

Yka Leaves are available all year round and can be kept for up to a week. 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, Yka Leaves satisfy hygiene standards in the kitchen. The product only needs to be rinsed before use as it has been cultivated cleanly and hygienically.



Zoet/Sweet/
Süß/Doux



Umami



Zuur/Sour/
Saur/Aigre



Bitter/Amer



Zout/Salt/
Salzig/Salé