



KOPPERT CRESS

Architecture Aromatique

Atsina® Cress

Taste	Sweet aniseed and liquorice with notes of fennel
Usage	Amuses-bouches, desserts, ice cream, white fish
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

Atsina® Cress is the Koppert Cress brand name for an edible plant. Atsina Cress has a sweet aniseed taste. This flavour naturally does well in sweet dishes and is particularly good in desserts with chocolate, including white chocolate. With its notes of fennel, Atsina Cress is tasty in combinations with mild fish, like sea bass, cod, halibut, and wolffish.

Origin

This cress is named after an old North American tribe, the Atsina Indians. They used the leaves of this plant to make a warm sweet drink to ease the pain when they had a sore throat.



Atsina Cress (Agastache)

Availability and Storage

Atsina Cress is available year round and can easily be stored for up to seven 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, Atsina Cress meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.



Zoet/Sweet/
Süß/Doux



Umami



Zuur/Sour/
Saur/Aigre



Bitter/Amer



Zout/Salt/
Salzig/Salé

