



KOPPERT CRESS

Architecture Aromatique

BlinQ Blossom®

Flavour	Fresh, briny to salty flavour
Use	Fish (especially oily fish), meat, vegetarian dishes
Cultivation	Socially responsible cultivation with organic crop protection
Availability	All year round
Storage	Up to seven days at 2-7 °C

Flavour and usage

BlinQ Blossom® is the Koppert Cress brand name for an edible flower. BlinQ Blossom is a robust, juicy plant. With its crystalline appearance, it is a real eye-catcher in the range. The flavour of BlinQ Blossom ranges from fresh and briny to salty, and it goes well with smoked dishes featuring meat or fish, for instance mackerel. When using in combination with meat, you could use steak tartare, entrecôte, or Wagyu beef, for example.

Origin

BlinQ Blossom originates from South Africa, but has extended to include the Mediterranean region, amongst others. The plant is found in dry, rocky areas. BlinQ Blossom has a soothing effect and is traditionally used to inhibit inflammation of the mucous membranes.



BlinQ Blossom (*Mesembryanthemum*)

Availability and shelf life

BlinQ Blossom is available all year round and can be kept for up to seven days at a temperature of between 2 and 7 °C.

Produced according to socially responsible cultivation methods, BlinQ Blossom 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

