



## KOPPERT CRESS

*Architecture Aromatique*

# Hippo Tops

<b>Taste</b>	Spicy watercress
<b>Usage</b>	Decorative, tasty and as ingredient
<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

### Taste and Usage

Hippo Tops is a watercress selection, with purple markings at the end of the leaves. Hippo Tops are easy to use and combine perfectly with a wide range of dishes.

A common use is watercress soup. But Hippo Tops are also suitable for use as a salad and in combination with soft meats or other vegetables.

### Origin

Hippo Tops is an aquatic plant that still grows wild in Europe and Asia. The plant originates from the north-east side of the Himalayas. The name Hippo Tops is derived from Hippocrates. This Greek philosopher was the first to recognize the beneficial health effects of watercress.



Hippo Tops (*Nasturtium*)

### Availability and Storage

Hippo Tops are available all year round and can be kept at a temperature of between 2 and 7°C for up to a week. Produced according to socially responsible cultivation methods, Hippo Tops satisfy hygiene standards in the kitchen. The shoots are cultivated cleanly and hygienically.



Zoet/Sweet/  
Süß/Doux



Umami



Zuur/Sour/  
Saur/Aigre



Bitter/Amer



Zout/Salt/  
Salzig/Salé

