



KOPPERT CRESS

Architecture Aromatique

Motti Cress

Taste	Very aromatic, like leaf celery or lovage
Usage	In both hot and cold dishes, with meat, or in soups and sauces
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

Motti Cress is a tasty and decorative variety of cress. It is the young seedling of an aromatic herb that has been used in cooking for centuries and that can be combined with many other ingredients in a wide range of dishes. The plant is a natural flavour enhancer and can be used in low-salt (low-sodium) dishes. The powerful aroma makes this product suitable for use in both hot and cold dishes.

Origin

Motti Cress is the young seedling of a herb that originates from Asia. Merchants with the Dutch East India Company soon discovered the plant and brought about its spread to many other countries. The plant is said to be a natural antibiotic, and to have internal cleansing properties. It also contains vitamins A, B, and C.



Motti Cress (*Levisticum*)

Availability and Storage

Motti 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, Motti 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

