

KOPPERT CRESS B.V.
micro-vegetables

Architecture Aromatique

Tahoon® Cress

Origin	Himalaya
Taste	Forest, roasted beechnut
Usage	Game dishes, cheese
Culture	Socially responsible culture with biological crop protection
Availability	year round
Storage	Up to ten days at 2-4°C

Taste and usage

The seeds have a very strong beechnut taste, which comes back in the young plants of Tahoon® Cress. The taste sticks on your tongue for a long time. Tahoon Cress does very well in a salad and can even make an Iceberg salad taste uniquely. We recommend this product to the salad industry as this could be a new ingredient. The taste is strong enough, making only a minimal amount per kg is enough.

The remarkable beechnut taste, makes Tahoon Cress very suitable for refining all kinds of dishes. After some experimenting, we found the product to go very well with all kinds of cheese, but goat cheese in particular. Using it to make ice cream creates a real surprise. Combining both great ideas, we made ice from goat cheese and decorated it with the Tahoon Cress.

Origin

Tahoon Cress is a product harvested at the north side of the Himalayas. In early spring, women collect the freshly germinating seedlings from under the trees. The young sprouts are then used in dishes. In local literature it is described as a stimulant for the stomach.



Availability and storage

Tahoon Cress is available year round and can easily be stored for up to ten days at a temperature of 2-4°C. Produced in a socially responsible culture, Tahoon Cress meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically. Tahoon Cress is, as all the Koppert Cress cresses and specialties, produced according to the SQF 2000 guidelines.

For additional information

Koppert Cress B.V.

De Poel 1

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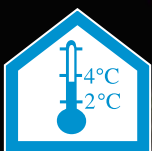
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Content: 16 cups in a solitary box (30x40 cm)