



Accla Cress

Tagetes

Origin	South America
Taste / Aroma	Fresh, mint, citrus
Season(s)	Spring, Summer, Asparagus, Coquille St Jacques, Game, Lobster, Oyster, Pumpkin, Strawberry, Valentine's Day
Storage	Cold, 2-7 °C

Accla Cress has a fresh, citrusy flavour.



TASTE, AN AROMATIC BLEND

Accla Cress has a fresh, citrusy flavour. The cress works well in both sweet dishes and savoury dishes.

TASTE FRIENDS, BEAUTIFUL COMBINATIONS

Combinations with desserts would be the logical first idea. With a little more creativity, the cress also works well in combination with vegetables such as tubers, parsnips, or tomatoes. It also makes a fine addition to fatty dishes such as black pudding, poultry, or foie gras.

ORIGIN, HOW IT ALL BEGAN

Accla Cress originates from South America, where it grows in the grasslands of Peru. The local population used the plant in numerous ways. It was particularly popular used in hot and cold drinks due to its reputed medicinal properties.

AVAILABILITY, ALL YEAR ROUND

Accla Cress is available year round and can easily be stored for up to seven days at a temperature of 2-7°C.

Produced in a socially responsible culture, Accla Cress meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.

SPECIFICATIONS

Taste	Sweet, Salty, Sour, Bitter, Umami
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Cultures	African, Chilean, Creolic, French, Indonesian, Italian, Japanese, Korean, Mediteranean, Mexican, Peruvian, Portugese, South American, Spanish, Thai
Packaging	Solitair (16 items), CressSingle
Usage	Blending, Blitzing / Mashing, Bruising, Canning, Chopping, Cold infusion, Confiture, Extracting, Freezing, Gel, Hot infusion, Macerate, Marinating, Oil, Pickling, Sous vide, Stir frying, Syrup
Colors	Brown, Green
Dishes	Alcohol, Breakfast, Cheese, Cocktail, Crustaceans, Dessert, Fish, Fruit, Infusion, Pasta, Pastry, Starter, Sushi, Tea, Vegetarian, Vegetables, Water
Taste Friends	Gin, Vodka, Mozzarella, Cheese (others), Chocolate, Coffee, Prawns, Lobster, Crab, Crustaceans others, Cod, Monkfish, Fish (saltwater), Shellfish, Apricot, Banana, Berries, Blueberry, Citrus, Coconut, Corn, Cucumber, Grapefruit, Kalamansi, Lemon, Lime, Mandarin, Mango, Orange, Passion fruit, Peach, Pear, Pineapple, Pumpkin, Raspberry, Red fruit, Strawberry, Watermelon, Deer, Rabbit, Game (other), Dill, Mint, Tarragon, Ants, Insects (others), Goat, Lamb, Porcini mushrooms, Truffle, Almonds, Pistachio, Chicken, Duck, Pheasant, Scallop, Oyster, Squid, Cinnamon, Salt, Vanilla, Chili, Asparagus, Avocado, Carrot, Ginger, Onion, Rhubarb, Sweet potato, Couscous, Olive oil, Ponzu, Rice, Sugar, Tofu, Yuzu
Latin Name	Tagetes
Dimensions	Minimum 3 cm, maximum 12 cm above the growing medium. There should be enough seeds on the growing medium so that no gaps appear between the cress leaves when the cress is fully grown.
Microbiological standards	Pathogens: Salmonella Absent in 25 g, Listeria monocytogenes Absent in 25 g, Staphylococcus aureus <1.105 cfu per g, Bacillus cereus <1.105 cfu per g, EHEC/STEC Absent in 25 g