



Atsina® Cress

Agastache

Origin	North America
Taste / Aroma	Sweet anise, liquorice
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, BBQ, Christmas, Coquille St Jacques, Easter, Game, Lobster, Mothersday, Mushroom, Mussel, Oyster, Pumpkin, Strawberry, Valentine's Day
Storage	Cold, 2-7 °C

Atsina® Cress has a sweet aniseed taste with notes of fennel.



TASTE

Atsina® Cress is the Koppert Cress brand name for an edible plant. Atsina® Cress has a sweet aniseed taste.

TASTE FRIENDS

This flavour naturally does well in sweet dishes and is particularly good in desserts with chocolate, including white chocolate. With its notes of fennel, Atsina® Cress is tasty in combinations with mild fish, like sea bass, cod, halibut, and wolffish.

ORIGIN

This cress is named after an old North American tribe, the Atsina Indians. They used the leaves of this plant to make a warm sweet drink to ease the pain when they had a sore throat.

AVAILABILITY

Atsina® 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, Atsina® 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, Arabic, Asian, Australian, Baltic, Chilean, Creolic, Dutch, French, Greek, Indian, Indonesian, Italian, Japanese, Korean, Mediteranean, Mexican, Nordic, Persian, Peruvian, Portugese, Russian, South American, Spanish, Thai, Turkish, Oriental
Packaging	Solitair (16 items), CressSingle
Usage	Baking, Blanching, Blending, Blitzing / Mashing, Breading, Bruising, Canning, Chopping, Cold infusion, Confiture, Covering, Cutting out with shape, Extracting, Freezing, Gel, Hot infusion, Macerate, Marinating, Oil, Pasta / Dough, Pickling, Sous vide, Syrup
Colors	Green
Dishes	Alcohol, Breakfast, Cheese, Cocktail, Coffee, Crustaceans, Dessert, Fish, Fruit, Game, Grill, Infusion, Lunch, Main course, Meat, Pasta, Pastry, Poultry, Snack, Soup, Starter, Sushi, Tea, Vegetarian, Vegetables, Water
Taste Friends	Gin, Rum, Vodka, Mozzarella, Cheese (others), Chocolate, Coffee, Prawns, Lobster, Crab, Crustaceans others, Cod, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Apricot, Banana, Berries, Blueberry, Cherry, Citrus, Coconut, Figs, Grapefruit, Grapes, Kalamansi, Lemon, Lime, Mandarin, Mango, Orange, Passion fruit, Peach, Pear, Pineapple, Plum, Pomegranate, Pumpkin, Raspberry, Red fruit, Strawberry, Watermelon, Deer, Rabbit, Game (other), Basil, Mint, Tarragon, Anise, Ants, Insects (others), Beans, Beef, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms, Shiitake mushroom, Truffle, Mushrooms (others), Almonds, Hazelnut, Pistachio, Walnut, Nuts, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Black pepper, Mustard, Salt, Vanilla, Chili, Artichokes, Asparagus, Avocado, Beetroot, Celery, Carrot, Cauliflower, Chicory, Ginger, Onion, Potato, Rhubarb, Butternut squash, Sweet potato, Couscous, Egg, Olive oil, Ponzu, Rice, Soy sauce, Sugar, Tofu, Yuzu
Latin Name	Agastache
Dimensions	The diameter of a germinated leaf must be minimum 0.4 cm and maximum 1.5 cm (80% of the germinated leaves). There should be so many seeds on the growing medium that, with a fully grown Cress, no gaps appear between the Cress leaves."
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"