



Basil Cress

Ocimum

Origin	South Europe
Taste / Aroma	Basil
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, Christmas, Coquille St Jacques, Easter, Mussel, Strawberry, Valentine's Day
Storage	Warm, 12-16 °C

Basil Cress is a bold, fresh cress with flavours of basil and mild notes of clove.



TASTE

Basil Cress is a bold, fresh cress with flavours of basil and mild notes of clove. Because the leaves are young, the cress can be used whole.

TASTE FRIENDS

The flavour of Basil Cress really comes through in combination with veal, lamb, or chicken. It's also the perfect addition to salads, vegetables, or in vegetable dishes. A special quality of Basil Cress is the fact that it can be heated without losing its cress flavour.

ORIGIN

The herb basil is used in cuisines all around the world. But most people associate basil with Italian cuisine and other Mediterranean cuisines. Not everyone knows that basil is also frequently used in Indonesian and Thai cuisine. In India, basil is a sacred herb, and it is used in offerings to the gods.

AVAILABILITY

Basil Cress is available year round and can easily be stored for up to seven days at a temperature of 12-16°C. Never store Basil Cress in the refrigerator as it hates temperatures below 8°C. Produced in a socially responsible culture, Basil 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, Alpine, Balkan, Baltic, Chilean, Dutch, French, Greek, Italian, Japanese, Peruvian, Portugese, Spanish, Turkish
Packaging	Solitair (16 items), CressSingle
Usage	Baking, Blending, Bruising, Canning, Chopping, Cold infusion, Confiture, Extracting, Freezing, Gel, Hot infusion, Macerate, Marinating, Oil, Pasta / Dough, Pickling, Sous vide, Syrup
Colors	Green
Dishes	Alcohol, Breakfast, Cheese, Cocktail, Crustaceans, Dessert, Fish, Fruit, Functional, Infusion, Lunch, Main course, Meat, Pasta, Pastry, Pizza, Poultry, Salad, Sandwich, Snack, Soup, Starter, Tea, Vegetarian, Vegetables, Water
Taste Friends	Gin, Vodka, Mozzarella, Cheese (others), Chocolate, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apricot, Banana, Citrus, Coconut, Cucumber, Eggplant, Grapefruit, Kalamansi, Lemon, Lime, Mandarin, Mango, Olives, Orange, Peach, Pineapple, Plum, Pomegranate, Pumpkin, Raspberry, Red fruit, Strawberry, Tomato, Watermelon, Rabbit, Basil, Chives, Dill, Fennel, Mint, Parsley, Tarragon, Anise, Beans, Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms, 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, Celery, Carrot, Cauliflower, Garlic, Lettuce, Onion, Potato, Butternut squash, Sweet potato, Bread, Couscous, Egg, Olive oil, Pumpkin seeds, Rice, Seaweed, Sugar, Tofu, Yuzu
Nutrients	Iron, Riboflavin / Vitamin B2, Vitamin C, Calcium
Latin Name	Ocimum
Dimensions	Min. 3 cm and max. 12 cm above the growing medium. The diameter of a germinated leaf must be minimum 0.8 cm and maximum 2 cm. 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"