



Honny® Cress

Stevia

Origin	South America
Taste / Aroma	Honey sweet
Season(s)	Spring, Summer, Autumn, Winter, Easter, Mothersday, Rhubarb, Strawberry, Valentine's Day
Storage	Cold, 2-7 °C

Honny® Cress is, as its name suggests, as sweet as honey.



TASTE

Honny® Cress is the Koppert Cress brand name for an edible plant. Honny® Cress is, as its name suggests, as sweet as honey. Its intense sweetness means that Honny® Cress is an excellent addition to desserts. The leaves have a clean taste which lingers in the mouth.

TASTE FRIENDS

Particularly in desserts and pastries, this no-calorie ingredient offers endless possibilities. Its sweetness can also be used to balance out bitter or sour ingredients. Honny® Cress can be perfectly combined with white mould cheeses, tangy fruit, or strained yoghurt.

ORIGIN

Honny® Cress is a South American plant of origin, use as a sweetener, long before the conquistadors arrived. In the US and Japan it is becoming one of the most important alternative for sugar.

AVAILABILITY

Honny® 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, Honny® 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
Cultures	Alpine, Argentinian, Chilean, Creolic, French, Mexican, Peruvian, Portugese, South American, Spanish
Packaging	Solitair (16 items), CressSingle
Usage	Baking, Blitzing / Mashing, Breading, Chopping, Cold infusion, Confiture, Drying, Gel, Gratinate, Hot infusion, Macerate, Marinating, Oil, Pasta / Dough, Syrup
Colors	Green
Dishes	Alcohol, Breakfast, Cocktail, Coffee, Dessert, Fruit, Functional, Infusion, Pastry, Snack, Starter, Sushi, Tea, Vegetarian, Vegetables, Water
Taste Friends	Gin, Rum, Vodka, Cheese (others), Chocolate, Coffee, Apple, Apricot, Banana, Berries, Blueberry, Cherry, Citrus, Coconut, Cucumber, Figs, Grapefruit, Grapes, Kalamansi, Lemon, Lime, Mandarin, Mango, Orange, Passion fruit, Peach, Pear, Pineapple, Plum, Pomegranate, Raspberry, Red fruit, Strawberry, Tomato, Watermelon, Basil, Dill, Mint, Parsley, Tarragon, Anise, Ants, Insects (others), Beans, Truffle, Hazelnut, Oyster, Cinnamon, Vanilla, Chili, Asparagus, Beetroot, Ginger, Horseradish, Onion, Rhubarb, Couscous, Ponzu, Rice, Yuzu
Latin Name	Stevia
Synonyms	Steviakraut, Stevia
Dimensions	Minimum 6 cm maximum 10 cm high above growing medium
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"