



Melissa Cress

Melissa

Origin	South Europe
Taste / Aroma	Mint flavour, lemon fragrance
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, Christmas, Coquille St Jacques, Easter, Game, Lobster, Mothersday, Mussel, Oyster, Pumpkin, Rhubarb, Strawberry, Valentine's Day
Storage	Cold, 2-7 °C



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TASTE

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TASTE FRIENDS

Use in combination with sweet products such as crustaceans, molluscs and white fish, vegetables such as pumpkin, sweet potato, fennel, citrus & sour apple. Also suitable for Asian-related dishes and in combination with heavy flavours such as lamb, cheese or game. Melissa Cress is a useful ingredient to add flavour & aroma to (sparkling) water or beverages.

ORIGIN

Melissa Cress is the young seedling of *Melissa officinalis*. The botanical name *Melissa* is derived from the Latin word for bee, due to the lavish amount of nectar found within its flowers. The species is native in Southern Europe and the Mediterranean to Central Asia, but has spread as an alien species throughout the rest of the world. This plant is also called lemon balm or more commonly balm mint. It is a perennial herbaceous plant and part of the mint family. The leaves of the fully-grown plant have a mild lemon scent similar to mint.

AVAILABILITY

Melissa 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, Melissa Cress meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.

SPECIFICATIONS

Taste	Bitter, Sweet, Sour
Cultures	African, Alpine, Asian, Balkan, Baltic, Chilean, Creolic, Dutch, French, Greek, Indian, Indonesian, Italian, Mediteranean, Mexican, Nordic, North American, Peruvian, Portugese, Russian, South American, Spanish, Thai, Turkish
Packaging	Solitaire (16 items), CressSingle
Usage	Baking, Blending, Canning, Chopping, Cold infusion, Confiture, Drying, Extracting, Freezing, Gel, Hot infusion, Macerate, Marinating, Oil, Pasta / Dough, Pickling, Sous vide, Stir frying, Syrup
Colors	Green
Dishes	Alcohol, Breakfast, Cheese, Cocktail, Crustaceans, Dessert, Fish, Fruit, Game, Infusion, Lunch, Main course, Pasta, Pastry, Poultry, Salad, Snack, Soup, Starter, Sushi, Tea, Vegetarian, Vegetables, Water
Taste Friends	Gin, Rum, Vodka, Mozzarella, Cheese (others), Chocolate, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Apricot, Banana, Berries, Blueberry, Cherry, Citrus, Coconut, Corn, Cucumber, Eggplant, Figs, Grapefruit, Grapes, Kalamansi, Lemon, Mandarin, Mango, Orange, Passion fruit, Peach, Pear, Pineapple, Plum, Pomegranate, Pumpkin, Raspberry, Red fruit, Strawberry, Tomato, Watermelon, Basil, Mint, Tarragon, Anise, Ants, Insects (others), Beans, Goat, Lamb, Offals, Sheep, Veal, Shiitake mushroom, Truffle, Almonds, Hazelnut, Pistachio, Walnut, Nuts, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Black pepper, Cinnamon, Cumin, Salt, Vanilla, Chili, Artichokes, Asparagus, Avocado, Beetroot, Celery, Carrot, Cauliflower, Ginger, Onion, Rhubarb, Butternut squash, Sweet potato, Couscous, Olive oil, Ponzu, Rice, Soy sauce, Sugar, Tofu, Yuzu
Latin Name	Melissa
Synonyms	Mint Cress

Dimensions

Minimum 6 cm maximum 9 cm high above the growing medium. The tray must be grown so full that no gaps are visible between the cress leaves from above.

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"