



Motti Cress

Levisticum

Origin	Asia
Taste / Aroma	Aromatic, celery, lovage
Season(s)	Spring, Summer, Autumn, Winter, Fathers Day, Game, Mushroom, Pumpkin
Storage	Cold, 2-7 °C

Motti Cress is a tasty and decorative variety of cress. It is the young seedling of an aromatic herb that has been used in cooking for centuries and that can be combined with many other ingredients in a wide range of dishes.



TASTE

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TASTE FRIENDS

The plant is a natural flavour enhancer and can be used in low-salt (lowsodium) dishes. The powerful aroma makes this product suitable for use in both hot and cold dishes.

ORIGIN

Motti Cress is the young seedling of a herb that originates from Asia. Merchants with the Dutch East India Company soon discovered the plant and brought about its spread to many other countries. The plant is said to be a natural antibiotic, and to have internal cleansing properties. It also contains vitamins A, B, and C.

AVAILABILITY

Motti Cress is available year round and can easily be stored for up to seven days. The storage temperature for this product is between 2-7°C. The optimum temperature for maintaining the best quality is between 2-4°C. Produced in a socially responsible culture, Motti Cress meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.

SPECIFICATIONS

Taste	Bitter, Sweet, Umami
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Cultures	African, Alpine, Balkan, Baltic, Dutch, French, German, Greek, Italian, Korean, Russian, Turkish
Packaging	Solitaire (16 items), CressSingle
Usage	Baking, Breading, Canning, Chopping, Cold infusion, Extracting, Fermenting, Gel, Hot infusion, Marinating, Oil, Pasta / Dough, Pickling, Roasting, Smoke, Sous vide, Steaming, Stir frying
Colors	Green
Dishes	Game, Lunch, Main course, Meat, Poultry, Soup, Vegetarian, Vegetables
Taste Friends	Cheese (others), Corn, Cucumber, Eggplant, Olives, Passion fruit, Pineapple, Pomegranate, Pumpkin, Tomato, Deer, Rabbit, Game (other), Basil, Chives, Mint, Parsley, Sage, Tarragon, Beans, Beef, Goat, Lamb, Offals, Porc, Veal, Meat, Porcini mushrooms, Mushrooms (others), Hazelnut, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Black pepper, Mustard, Salt, Chili, Artichokes, Celery, Carrot, Cauliflower, Garlic, Ginger, Horseradish, Kale, Kidney beans, Onion, Potato, Radish, Butternut squash, Sweet potato, Bread, Couscous, Egg, Olive oil, Pumpkin seeds, Rice, Seaweed, Soy sauce, Tofu
Latin Name	Levisticum
Dimensions	Minimum 5 cm and maximum 12 cm height, 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"