



Aikiba® Leaves

Abelmoschus

Origin	Oceania
Taste / Aroma	Jelly, aqueous, lightly sweet-sour
Season(s)	Spring, Summer, Autumn, Winter, Game, Halloween, Mushroom, Mussel, Pumpkin, Rhubarb
Storage	Cold, 2-7 °C

Aikiba® Leaves are known as 'lady fingers', 'jungle spinach' or 'ochro' and have a light sweet-sour taste.



TASTE

Aikiba® Leaves are known as 'lady fingers', 'jungle spinach' or 'ochro' and have a light sweet-sour taste. When used raw it is a visually attractive ingredient with a gel-like, aqueous and mushy mouth-feeling. Use (part of) the leaves for the sliminess and the stem for the little sweet-sour taste.

TASTE FRIENDS

Because the Aikiba® Leaves has the visual attractive properties it can be used perfectly in combination with cocktails, tempura creations, creations with an exotic touch or as functional item in several fish, cheese, crustacean or game dishes.

ORIGIN

The origin of the Aikiba® Leaves is related to the area of Papua New Guinea, The Torres Strait Islands, Tonga, Samoa and Solomon Islands. The plants grow very fast in their natural habitat and are an important source of nutrition for the inhabitants. The leaves are being used in a traditional way as vegetables, contain some valuable nutrients and all parts of the plants can be eaten.

AVAILABILITY

Aikiba® Leaves are available all year round and can be kept at a temperature of between 2–7°C for up to a week. Produced according to socially responsible cultivation methods, Aikiba Leaves satisfy hygiene standards in the kitchen. The shoots are cultivated cleanly and hygienically.

SPECIFICATIONS

Taste	Sweet, Salty, Sour, Bitter, Umami
Cultures	African, Australian, Creolic, Indian, Indonesian, Korean, Mexican, South American, Thai
Usage	Baking, Blanching, Blending, Blitzing / Mashing, Decoration, Deep frying, Fermenting, Gel, Pickling, Smoke, Sous vide, Steaming
Colors	Green
Dishes	Alcohol, Cheese, Cocktail, Crustaceans, Fish, Functional, Game, Snack, Soup, Tea, Vegetarian, Vegetables
Taste Friends	Gin, Vodka, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Fish (saltwater), Fish (freshwater), Shellfish, Citrus, Coconut, Cucumber, Grapefruit, Kalamansi, Lemon, Lime, Mandarin, Pineapple, Pumpkin, Deer, Rabbit, Game (other), Fennel, Mint, Insects (others), Lamb, Offals, Porc, Sheep, Scallop, Chili, Cauliflower, Onion, Couscous, Olive oil, Ponzu, Rice, Seaweed, Soy sauce, Sugar, Tofu, Yuzu
Latin Name	Abelmoschus
Synonyms	Jungle Spinach, Edible Leaves
Dimensions	6 to 10 cm
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"