Purper Cress (BIO)

Brassica

Origin	Asia
Taste / Aroma	Cabbage
Season(s)	Autumn, Winter, BBQ, Christmas, Coquille St Jacques, Game, Halloween, Lobster, Mushroom, Mussel, Pumpkin
Storage	Cold, 2-7 °C

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TASTE

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TASTE FRIENDS

The cress adds a fresh, spicy taste to fatty dishes such as steak tartare or tuna. Purper Cress has a wide range of uses, and it's particularly good in cold dishes.

ORIGIN

Purper Cress is the dark purple version of our Daikon Cress®. In the last 10 years, we have carefully developed this variety under own supervision*. The unique red/purple colour is caused by increased Anthocyanin levels, a very healthy product, Up to 100% more than in normal radish.

AVAILABILITY

Purper 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, Purper Cress meets the hygienic kitchen standards.

SPECIFICATIONS

Taste	Bitter, Sweet, Umami

Cultures	African, Alpine, Argentinian, Asian, Australian, Balkan, Baltic, Chinese, Dutch, French, Greek, Indian, Indonesian, Italian, Japanese, Korean, Mediteranean, Nordic, North American, Persian, Portugese, Russian, South American, Spanish, Thai, Turkish
Usage	Baking, Blanching, Blending, Canning, Chopping, Extracting, Gel, Marinating, Oil, Pickling, Smoke, Sous vide, Stir frying
Colors	Black, Blue, Brown, Purple
Dishes	Breakfast, Cheese, Crustaceans, Fish, Game, Grill, Lunch, Main course, Meat, Pasta, Pizza, Poultry, Salad, Sandwich, Snack, Soup, Starter, Sushi, Vegetarian, Vegetables
Taste Friends	Mozzarella, Cheese (others), Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Coconut, Corn, Cucumber, Eggplant, Kalamansi, Lemon, Lime, Mandarin, Olives, Orange, Passion fruit, Pineapple, Pumpkin, Tomato, Deer, Rabbit, Game (other), Chives, Parsley, Beans, Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms, Shiitake mushroom, Truffle, Mushrooms (others), Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Mustard, Artichokes, Asparagus, Avocado, Celery, Carrot, Cauliflower, Chicory, Garlic, Ginger, Horseradish, Kale, Kidney beans, Lettuce, Onion, Potato, Butternut squash, Sweet potato, Bread, Couscous, Egg, Olive oil, Ponzu, Rice, Seaweed, Soy sauce, Tofu, Yuzu
Nutrients	Biotin, Phosphorus, Manganese, Molybdenum, Thiamine / Vitamin B1, Vitamin B6, Vitamin C
Latin Name	Brassica
Synonyms	Wok, Curry, Purple Cress, Dutch Cress
Dimensions	" Minimum 2.5 cm above the growing medium. There should be enough seeds on the growing medium so that no gaps appear between the leaves when the cress is fully grown."
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"