



Scarlet Cress

Amaranthus

Origin	South Europe
Taste / Aroma	Mild red beet
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, BBQ, Christmas, Coquille St Jacques, Easter, Fathers Day, Game, Halloween, Herring, Lobster, Mothersday, Mushroom, Mussel, Oyster, Pumpkin, Rhubarb, Valentine's Day
Storage	Cold, 2-7 °C



Scarlet Cress is a very decorative cress with the mild flavour of red beet or spinach.

TASTE

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TASTE FRIENDS

The earthy taste of the cress combines well with sweet flavours in desserts. Combining it with fish or meat brings out the red beet flavour. Its colourful accent makes it a good addition to salads, too.

ORIGIN

Scarlet Cress is part of a family of highly nutritious plants that is widely used as leaf vegetables, cereals or ornamentals throughout the tropics and in warmer regions. It is a rich source of vitamins and dietary minerals. The seeds are said to have a higher protein content than wheat.

AVAILABILITY

Scarlet 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, Scarlet Cress meets the hygienic kitchen standards.

The product is ready to use, since it is grown clean and hygienically.

SPECIFICATIONS

Taste	Bitter, Sweet, Umami
Cultures	African, Alpine, Argentinian, Asian, Balkan, Baltic, Dutch, French, Greek, Italian, Japanese, Korean, Nordic, North American, Persian, Peruvian, Russian, Turkish
Packaging	Solitaire (16 items), CressSingle
Usage	Baking, Blanching, Blending, Breeding, Canning, Chopping, Cold infusion, Confiture, Extracting, Freezing, Gel, Hot infusion, Macerate, Marinating, Oil, Pickling, Smoke, Sous vide, Stir frying, Syrup
Colors	Pink, Red
Dishes	Alcohol, Breakfast, Cheese, Cocktail, Crustaceans, Dessert, Fish, Fruit, Functional, Game, Grill, Lunch, Main course, Meat, Pasta, Pastry, Pizza, Poultry, Salad, Sandwich, Snack, Soup, Starter, Sushi, Tea, Vegetarian, Vegetables, Water
Taste Friends	Gin, Vodka, Mozzarella, Cheese (others), Chocolate, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Banana, Cherry, Citrus, Coconut, Corn, Cucumber, Eggplant, Grapefruit, Kalamansi, Lemon, Lime, Mandarin, Mango, Orange, Passion fruit, Peach, Pear, Peas, Pineapple, Pomegranate, Pumpkin, Raspberry, Red fruit, Strawberry, Tomato, Watermelon, Deer, Rabbit, Game (other), Basil, Dill, Mint, Parsley, Sage, Tarragon, Anise, Ants, Insects (others), Beans, Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms, Shiitake mushroom, Truffle, Mushrooms (others), Almonds, Hazelnut, Pistachio, Walnut, Nuts, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Black pepper, Salt, Vanilla, Chili, Artichokes, Asparagus, Avocado, Beetroot, Celery, Broccoli, Carrot, Cauliflower, Chicory, Garlic, Ginger, Horseradish, Kale, Kidney beans, Lettuce, Onion, Potato, Radish, Butternut squash, Sweet potato, Bread, Couscous, Egg, Olive oil, Pumpkin seeds, Rice, Seaweed, Soy sauce, Sugar, Tofu, Yuzu
Nutrients	Vitamin A, Vitamin B6, Vitamin C, Calcium
Latin Name	Amaranthus
Synonyms	Healthy Food, Superfood, Purple Cress
Dimensions	Min. 3 cm and max. 12 cm above the growing medium. The diameter of the true leaf must be min. 0.5 cm and max. 1.5 cm. There should be so many seeds on the growing medium that, with a fully grown cress, no gaps appear between the cress leaves.

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