



Shiso Purple

Perilla

Origin	Asia
Taste / Aroma	Fresh cumin
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, Strawberry, Truffle, Valentine's Day
Storage	Warm, 12-16 °C



Shiso Purple is the most popular product in the Koppert Cress assortment.

TASTE

Shiso Purple is the most popular product in the Koppert Cress assortment. The unique taste is slightly reminiscent of cumin.

TASTE FRIENDS

Shiso Purple can be used in a variety of dishes and is also extremely decorative. It tastes best when combined with wild mushrooms, cheese, or bouillon. We also recommend combining Shiso Purple with raw fish.

ORIGIN

The red colour in combination with good taste is difficult to find. Red beet is too well known, beet-shoots are not really a taste but more a charmer. Radichio is hardly ever eaten, but merely shoved to the side of the plate. And Lollo Rosso is available in every supermarket. We believe that if one needs colour on a plate, Shiso Purple is an excellent choice.

AVAILABILITY

Shiso Purple is available year round and can easily be stored for up to seven days at a temperature of 12-16°C. Produced in a socially responsible culture, Shiso Purple meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically. If Shiso Purple is kept at a temperature below 5°C, it tends to wither. However, if kept at 15°C for a couple of hours, it returns to its normal shape

SPECIFICATIONS

Taste	Sweet, Salty, Sour, Bitter, Umami
Cultures	Alpine, Arabic, Asian, Balkan, Chinese, Creolic, Dutch, English, French, Greek, Indian, Indonesian, Italian, Japanese, Korean, Mediteranean, Nordic, Persian, Thai, Turkish, Oriental
Packaging	Solitair (16 items), CressSingle
Usage	Baking, Blanching, Blending, Blitzing / Mashing, Breading, Bruising, Canning, Chopping, Confiture, Drying, Extracting, Fermenting, Freezing, Gel, Hot infusion, Macerate, Marinating, Oil, Pasta / Dough, Pickling, Smoke, Sous vide, Stir frying, Syrup
Colors	Brown, Purple
Dishes	Alcohol, Breakfast, Cheese, Cocktail, Coffee, Crustaceans, Dessert, Fish, Fruit, Functional, Game, Grill, Infusion, Lunch, Main course, Meat, Pasta, Pastry, Pizza, Poultry, Salad, Sandwich, Snack, Soup, Starter, Sushi, Tea, Vegetarian, Vegetables, Water
Taste Friends	Gin, Rum, Vodka, Mozzarella, Cheese (others), Chocolate, Coffee, 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, Lime, Mandarin, Mango, Olives, Orange, Passion fruit, Peach, Pear, Peas, Pineapple, Pomegranate, Pumpkin, Raspberry, Red fruit, Strawberry, Tomato, Deer, Rabbit, Game (other), Chives, Mint, Parsley, Tarragon, 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, Cinnamon, Cumin, Salt, Vanilla, Chili, Artichokes, Asparagus, Avocado, Beetroot, Carrot, Cauliflower, Chicory, Garlic, Ginger, Horseradish, Kale, Kidney beans, Lettuce, Onion, Potato, Butternut squash, Sweet potato, Bread, Couscous, Egg, Olive oil, Pumpkin seeds, Rice, Seaweed, Soy sauce, Sugar, Tofu, Yuzu
Nutrients	Biotin, Vitamin B6
Latin Name	Perilla
Synonyms	Wok, Curry, Perilla Cress, wilder Sesam

Dimensions

The diameter of a germinated leaf must be minimum 0.8 cm and maximum 2 cm. There must be enough seeds on the growing medium so that when the garden cress is fully grown, there are no gaps 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"