



Tahoon® Cress

Toona

Origin	Asia
Taste / Aroma	Beechnuts, mushroom, truffle
Season(s)	Autumn, Winter, Asparagus, BBQ, Fathers Day, Game, Halloween, Mushroom, Pumpkin, Truffle
Storage	Cold, 2-7 °C

The seeds have a very strong beechnut taste, which comes back in the young plants of Tahoon® Cress.



TASTE

The seeds have a very strong beechnut taste, which comes back in the young plants of Tahoon® Cress. The taste sticks on your tongue for a long time.

TASTE FRIENDS

Tahoon® Cress does well with game, cheese, or in a nut salad. Even when it's not game season, Tahoon® Cress is fantastic with tapenades, oil, and sauces. Slightly heating the cress brings out its flavour even more.

ORIGIN

Tahoon® Cress is a product harvested at the north side of the Himalayas. In early spring, women collect the freshly germinating seedlings from under the trees. The young sprouts are then used in dishes. In local literature it is described as a stimulant for the stomach.

AVAILABILITY

Tahoon® 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, Tahoon® Cress meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.

SPECIFICATIONS

Taste	Sweet, Salty, Sour, Bitter, Umami
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Cultures	Alpine, Asian, Australian, Balkan, Baltic, Chinese, Japanese, Korean, Nordic, Persian, Russian, Turkish, Oriental
Packaging	Solitair (16 items), CressSingle
Usage	Baking, Blanching, Blending, Blitzing / Mashing, Breading, Canning, Chopping, Cold infusion, Drying, Extracting, Fermenting, Freezing, Gel, Gratinate, Grilling, Marinating, Oil, Pasta / Dough, Pickling, Roasting, Smoke, Sous vide, Steaming, Stir frying
Colors	Green
Dishes	Cheese, Functional, Game, Grill, Lunch, Main course, Meat, Pasta, Pizza, Poultry, Sandwich, Snack, Soup, Starter, Vegetarian, Vegetables
Taste Friends	Vodka, Cheese (others), Eel, Apple, Corn, Cucumber, Eggplant, Olives, Pear, Peas, Pineapple, Pumpkin, Deer, Rabbit, Game (other), Chives, Parsley, Rosemary, Ants, Insects (others), Beans, Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms, Truffle, Mushrooms (others), Almonds, Hazelnut, Pistachio, Walnut, Nuts, Duck, Turkey, Black pepper, Cumin, Mustard, Salt, Chili, Artichokes, Asparagus, Celery, Cauliflower, Ginger, Kale, Onion, Potato, Butternut squash, Bread, Couscous, Olive oil, Pumpkin seeds, Rice, Seaweed, Soy sauce, Tofu
Nutrients	Folic Acid / Vitamin B9, Manganese, Molybdenum, Pantothenic acid, Vitamin C, Vitamin E, Vitamin K, Calcium, Potassium
Latin Name	Toona
Synonyms	Alpin Cress
Dimensions	Min. 3 cm and max. 12 cm above the growing medium. The diameter of a germinated leaf must be min. 0.8 cm and max. 2 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"