



Zorri Cress

Tropeolum

Origin	Asia
Taste / Aroma	Spicy, horseradish
Season(s)	Spring, Summer, Autumn, Winter, BBQ, Christmas, Easter, Fathers Day, Game, Halloween, Mushroom, Pumpkin
Storage	Cold, 2-7 °C

Zorri Cress' spicy taste makes a good combination of refreshing dishes.



TASTE

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TASTE FRIENDS

Zorri Cress can be used in cold and warm dishes, combining specifically well with ravioli, sheep's cheese or mackerel.

ORIGIN

Zorri Cress is the young sprout of the Nasturtium. This is a spicy decorative plant which has been growing in our gardens for centuries. The plant originates from the Andes and arrived in Europe in the sixteenth century via Peru. The leaf is shaped like a shield, which is why the plant was regarded as a symbol of victory.

AVAILABILITY

Zorri Cress is available year round and can easily be stored for up to seven days. The storage temperature for this product is between 2-7°C. The optimum temperature for maintaining the best quality is between 2-4°C. Produced in a socially responsible culture, Zorri Cress meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.

SPECIFICATIONS

Taste	Bitter, Umami
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Cultures	Alpine, Argentinian, Balkan, Baltic, Dutch, French, Greek, Italian, Mediteranean, Nordic, North American, Portugese, Russian, South American, Spanish, Turkish
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Packaging	Solitair (16 items), CressSingle
Usage	Baking, Blanching, Blending, Canning, Chopping, Drying, Extracting, Fermenting, Freezing, Gel, Marinating, Oil, Pickling, Roasting, Smoke, Sous vide, Stir frying, Syrup
Colors	Brown, Green, Red
Dishes	Cheese, Fish, Functional, Game, Grill, Lunch, Main course, Meat, Pasta, Pizza, Poultry, Salad, Sandwich, Snack, Soup, Starter, Vegetarian, Vegetables
Taste Friends	Gin, Vodka, Cheese (others), Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Corn, Cucumber, Eggplant, Olives, Pear, Pineapple, Plum, Pumpkin, Tomato, Deer, Rabbit, Game (other), Chives, Mint, Rosemary, Tarragon, Beans, Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms, Mushrooms (others), Almonds, Hazelnut, Pistachio, Walnut, Nuts, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Salt, Artichokes, Asparagus, Avocado, Cauliflower, Horseradish, Lettuce, Onion, Potato, Butternut squash, Sweet potato, Bread, Couscous, Egg, Olive oil, Pumpkin seeds, Rice, Soy sauce, Tofu
Latin Name	Tropeolum
Synonyms	Healthy Food, Superfood, Blue Pepe Leaves, Nasturtium, Tropaeolum
Dimensions	Height min. 5 cm to max. 11 cm above the growing medium
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"