

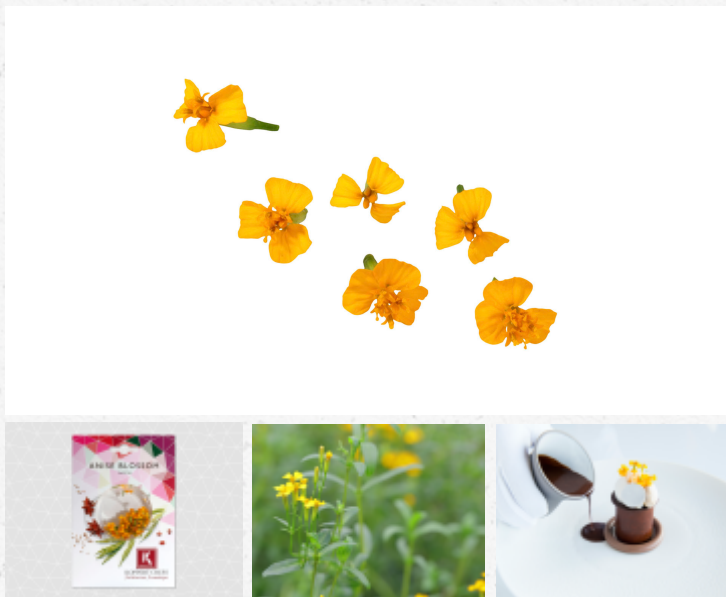


Anise Blossom

Tagetes

Origin	South America
Taste / Aroma	Anise, tarragon
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, Coquille St Jacques, Easter, Fathers Day, Game, Lobster, Mothersday, Oyster, Strawberry, Valentine's Day
Storage	Cold, 2-7 °C

Anise Blossom tastes of aniseed with a hint of tarragon.



TASTE

Anise Blossom tastes of aniseed with a hint of tarragon. The aromatic taste of tarragon is present in the stem, while the flavour of aniseed is in the flowers.

TASTE FRIENDS

Anise Blossom also goes excellently with desserts, amuses-bouches, and cocktails.

ORIGIN

The plant is native to Mexico and Central America and has been in use since Aztec times, both for religious and medical purposes. It is eaten as an herb and is commonly used as a substitute for tarragon. The leaves have a tarragon-like flavor, with hints of anise. In areas where it is native, the leaf is an important flavouring of 'chocolatl', an Aztec foaming cocoa-based drink. The dried leaves and flowering tops are steeped in hot water to make tea that is a popular drink in Latin America.

AVAILABILITY

Anise Blossom 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, Anise Blossom meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.

SPECIFICATIONS

Taste	Sweet, Sour, Sour, Bitter, Umami
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Cultures	African, Alpine, Arabic, Asian, Australian, Balkan, Baltic, Chinese, Creolic, Dutch, French, Greek, Indian, Indonesian, Italian, Japanese, Mediteranean, Nordic, Persian, Portugese, Spanish, Turkish
Usage	Baking, Decoration, Garnish
Colors	Green, Yellow
Dishes	Alcohol, Cheese, Cocktail, Crustaceans, Dessert, Fish, Fruit, Game, Pastry, Poultry, Snack, Starter, Sushi, Tea, Vegetarian, Vegetables, Water
Taste Friends	Gin, Vodka, Cheese (others), Chocolate, Prawns, Lobster, Crab, Crustaceans others, Cod, Monkfish, Shellfish, Apple, Coconut, Olives, Peas, Plum, Pumpkin, Strawberry, Deer, Rabbit, Game (other), Basil, Dill, Fennel, Sage, Tarragon, Anise, Ants, Insects (others), Goat, Lamb, Truffle, Pistachio, Duck, Pheasant, Pigeon, Quail, Scallop, Oyster, Squid, Mustard, Vanilla, Artichokes, Beetroot, Carrot, Cauliflower, Onion, Couscous, Olive oil
Latin Name	Tagetus
Synonyms	edible flowers
Dimensions	1,5 to 2 cm
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"