



Bean Blossom

Dolichos

Origin	Asia
Taste / Aroma	Fresh beans
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, Coquille St Jacques, Easter, Fathers Day, Mothersday, Mushroom, Pumpkin, Valentine's Day
Storage	Cold, 2-7 °C

Small, decorative purple flower with a sweet bean-like flavour and a crispiness at its heart.



TASTE

Small, decorative purple flower with a sweet bean-like flavour and a crispiness at its heart.

TASTE FRIENDS

Combines well with summer dishes such as fish or poultry. It's delicious with summer vegetables, dishes made with fruits and herbs, and vegetarian dishes. Bean Blossom really stands out in combinations with desserts or chocolate.

ORIGIN

Bean Blossom is the flower of a legume that can be used in a multitude of ways. This legume is one of the oldest crops still cultivated today. It is a crop that has been cultivated in India since ancient times. The young, immature pods are boiled and eaten like green beans. The young leaves are used raw in salads while the mature leaves are boiled and eaten like spinach. The flowers can be eaten raw or steamed.

AVAILABILITY

Bean 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, Bean Blossom 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	African, Alpine, Arabic, Asian, Balkan, Baltic, Chinese, Creolic, Dutch, French, Greek, Indian, Indonesian, Italian, Japanese, Korean, Mediteranean, Nordic, Persian, Portugese, Russian, Spanish, Thai
Usage	Decoration, Garnish
Colors	White, Pink, Purple
Dishes	Alcohol, Cocktail, Crustaceans, Dessert, Fish, Fruit, Main course, Meat, Pastry, Poultry, Starter, Sushi, Vegetarian, Vegetables
Taste Friends	Gin, Vodka, Mozzarella, Cheese (others), Chocolate, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Coconut, Cucumber, Olives, Pear, Peas, Pineapple, Pumpkin, Rabbit, Game (other), Chives, Dill, Sage, Tarragon, Beans, Beef, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Truffle, Pistachio, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Cumin, Vanilla, Avocado, Cauliflower, Chicory, Onion, Couscous, Egg, Rice, Tofu
Latin Name	Dolichos
Synonyms	Orchid, 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"