

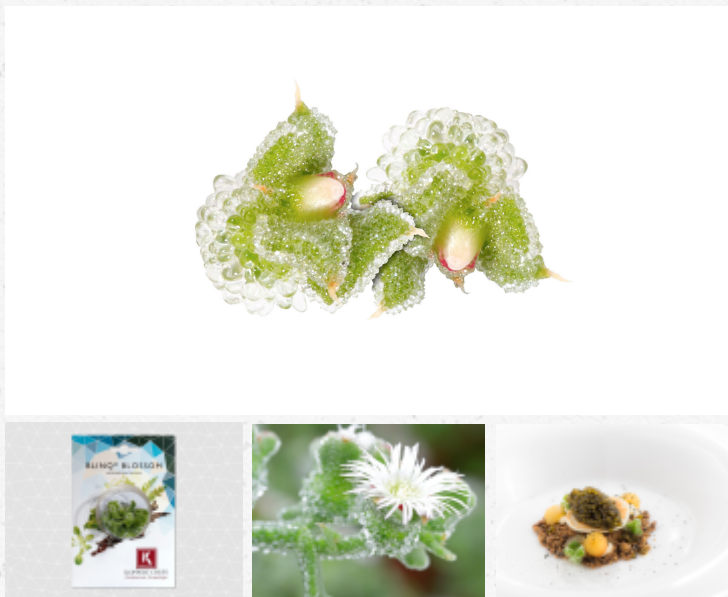


BlinQ Blossom

Mesembryantum

Origin	Africa
Taste / Aroma	Fresh, briny, salty
Season(s)	Spring, Summer, Autumn, Winter, Coquille St Jacques, Lobster, Mothersday, Oyster, Truffle, Valentine's Day
Storage	Cold, 2-7 °C

BlinQ Blossom is a robust, juicy plant. With its crystalline appearance, it is a real eye-catcher in the range.



TASTE

BlinQ Blossom is the Koppert Cress brand name for an edible flower. BlinQ Blossom is a robust, juicy plant. With its crystalline appearance, it is a real eye-catcher in the range.

TASTE FRIENDS

The flavour of BlinQ Blossom ranges from fresh and briny to salty, and it goes well with smoked dishes featuring meat or fish, for instance mackerel. When using in combination with meat, you could use steak tartare, entrecôte, or Wagyu beef, for example.

ORIGIN

BlinQ Blossom originates from South Africa, but has extended to include the Mediterranean region, amongst others. The plant is found in dry, rocky areas. BlinQ Blossom has a soothing effect and is traditionally used to inhibit inflammation of the mucous membranes.

AVAILABILITY

BlinQ Blossom is available all year round and can be kept for up to seven days at a temperature of between 2-7°C.

Produced according to socially responsible cultivation methods, BlinQ Blossom satisfies hygiene standards in the kitchen. You can use this product directly, as it is cultivated cleanly and hygienically.

SPECIFICATIONS

Taste	Sweet, Salty, Sour, Bitter, Umami
Cultures	African, Asian, Balkan, Creolic, Dutch, French, Italian, Japanese, Nordic, Portugese, Russian, Spanish
Usage	Decoration, Garnish
Colors	White, Green
Dishes	Cocktail, Crustaceans, Dessert, Fish, Main course, Starter, Sushi, Vegetarian, Vegetables
Taste Friends	Gin, Vodka, Chocolate, Prawns, Lobster, Crab, Crustaceans others, Cod, Monkfish, Salmon, Fish (saltwater), Shellfish, Apple, Blueberry, Cherry, Cucumber, Kalamansi, Lime, Olives, Pomegranate, Raspberry, Red fruit, Strawberry, Dill, Mint, Truffle, Scallop, Oyster, Squid, Salt, Vanilla, Olive oil, Ponzu, Seaweed, Soy sauce, Yuzu
Latin Name	Mesembryantum
Synonyms	edible flowers, Edible Diamond, High Class Food, Luxus Food, Expensive Food
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"