



Cardamom Leaves

Elettaria

Origin	Asia
Taste / Aroma	Cinnamon, woody, slightly sweet
Season(s)	Autumn, Winter, BBQ, Coquille St Jacques, Game, Lobster, Mothersday, Mussel, Rhubarb, Valentine's Day
Storage	Cold, 2-7 °C

Cardamom Leaves has the typical flavour of cinnamon and salt, and has a fresh taste.



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TASTE FRIENDS

Cardamom Leaves makes an excellent addition to drinks, for instance in a fresh-tasting infusion or mixed with gin. The leaves can also be used in sauces or stocks. The product also combines very well with fish. Warming the leaves will bring out the best of its flavour.

ORIGIN

Cardamom Leaves is one of the oldest and most expensive spices in the world, with a unique flavour and aroma. Both the leaves and the seeds can be used in cooking. This spice is a member of the ginger family and originates from India, Pakistan, and Nepal.

AVAILABILITY

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

SPECIFICATIONS

Taste	Umami, Sweet
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Cultures	Alpine, Asian, Chinese, Creolic, French, Indian, Indonesian, Mexican, Thai
Usage	Blanching, Blending, Blitzing / Mashing, Bruising, Canning, Cold infusion, Confiture, Deep frying, Drying, Extracting, Fermenting, Freezing, Gel, Grilling, Hot infusion, Macerate, Marinating, Oil, Pickling, Smoke, Sous vide, Steaming, Syrup
Colors	Green
Dishes	Alcohol, Cocktail, Coffee, Crustaceans, Dessert, Fish, Fruit, Functional, Game, Infusion, Main course, Meat, Poultry, Soup, Sushi, Tea, Vegetarian, Vegetables, Water
Taste Friends	Gin, Rum, Vodka, Chocolate, Coffee, Prawns, Lobster, Crab, Crustaceans others, Cod, Monkfish, Fish (saltwater), Banana, Berries, Blueberry, Cherry, Coconut, Kalamansi, Lime, Mandarin, Passion fruit, Plum, Pomegranate, Deer, Rabbit, Game (other), Mint, Anise, Beef, Goat, Lamb, Offals, Porc, Veal, Duck, Black pepper, Cinnamon, Vanilla, Beetroot, Ginger, Rhubarb, Couscous, Liquorice, Olive oil, Ponzu, Rice, Soy sauce, Sugar, Yuzu
Latin Name	Elettaria
Synonyms	Edible Leaves, Cinnamon flower, cinnamon leaves
Dimensions	20 to 25 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"