

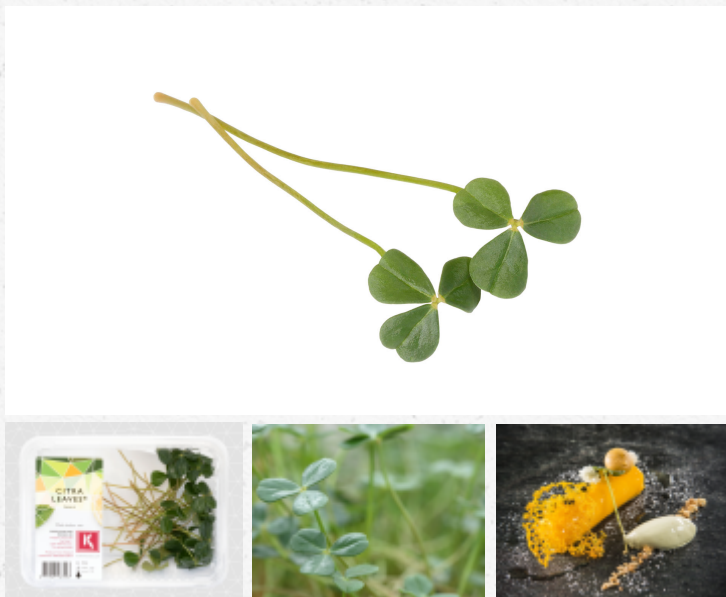


Citra Leaves

Oxalis

Origin	South America
Taste / Aroma	Refreshing sourish citrus notes
Season(s)	Spring, Summer, Autumn, Winter, Coquille St Jacques, Easter, Mothersday, Pumpkin, Strawberry, Valentine's Day
Storage	Cold, 2-7 °C

The leaf is decorative and silver-coloured on the inside. Citra Leaves have a bold, sour citrus taste.



TASTE

Citra Leaves is the Koppert Cress brand name for an edible leaf. The leaf is decorative and silver-coloured on the inside. Citra Leaves have a bold, sour citrus taste. It's reminiscent of Granny Smith apples or light citrus. The sour taste is present in both the leaf and the stem.

TASTE FRIENDS

Citra Leaves can be used in a wide variety of dishes, from fish to poultry. It is also a good addition to salads or desserts.

ORIGIN

Citra Leaves originally comes from the Andes mountains of Chile. There, the leaves are often used as a vinegar replacement. They are also chewed for the refreshing sour taste.

AVAILABILITY

Citra Leaves are available all year round and can be kept for up to nine days at a temperature of between 2-7°C. Produced according to socially responsible cultivation methods, Citra Leaves satisfy hygiene standards in the kitchen. The products only need rinsing, since they are grown clean and hygienically.

SPECIFICATIONS

Taste	Sour
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Cultures	Alpine, Argentinian, Asian, Australian, Baltic, Chilean, Creolic, French, Italian, Japanese, Korean, Mexican, Nordic, Peruvian, Portugese, South American, Spanish
Usage	Covering, Decoration, Deep frying, Garnish, Pickling
Colors	Green
Dishes	Alcohol, Cheese, Cocktail, Coffee, Crustaceans, Dessert, Fish, Fruit, Functional, Game, Starter, Sushi, Vegetarian, Vegetables, Water
Taste Friends	Gin, Rum, Vodka, Cheese (others), Chocolate, Coffee, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Apricot, Banana, Berries, Blueberry, Cherry, Coconut, Corn, Cucumber, Figs, Kalamansi, Lemon, Lime, Mandarin, Mango, Orange, Passion fruit, Peach, Pear, Pineapple, Plum, Pomegranate, Pumpkin, Raspberry, Red fruit, Strawberry, Deer, Rabbit, Game (other), Chives, Mint, Beans, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Salt, Vanilla, Chili, Avocado, Carrot, Ginger, Onion, Potato, Butternut squash, Sweet potato, Couscous, Egg, Olive oil, Rice, Soy sauce, Sugar, Tofu
Latin Name	Oxalis
Synonyms	Edible Leaves, Klee, Oxalis
Dimensions	5 to 10 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"