

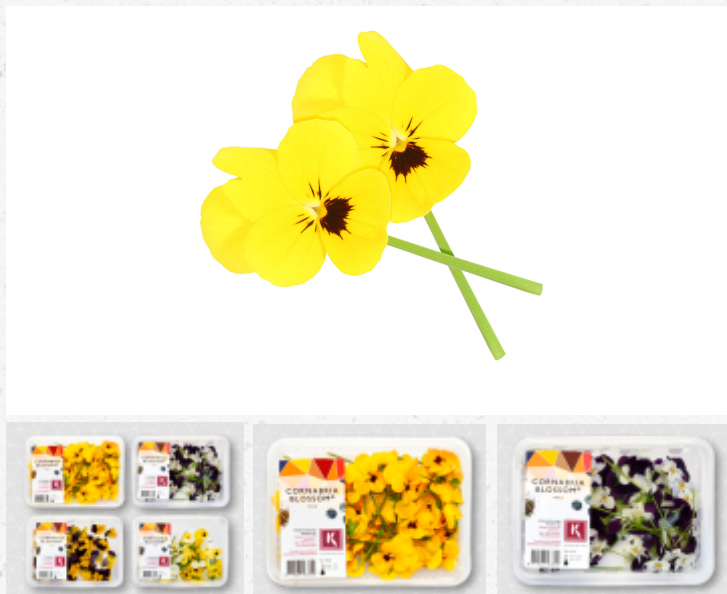


Cornabria Blossom

Viola

Origin	South Europe
Taste / Aroma	Fresh taste of spring
Season(s)	Spring, Asparagus, Coquille St Jacques, Easter, Lobster, Mothersday, Rhubarb, Strawberry, Valentine's Day
Storage	Cold, 2-7 °C

Cornabria Blossom is a spring-fresh surprise and a colourful ingredient.



TASTE

Cornabria Blossom is the Koppert Cress brand name for an edible flower. Cornabria Blossom is a spring-fresh surprise and a colourful ingredient.

TASTE FRIENDS

The subtle lavender flavour makes it possible to use the flowers in a wide variety of dishes.

ORIGIN

Cornabria Blossom is family of the wood violet and is available in a great variety of colours. The origins of the plant can be found in the high mountains of the Spanish Basque Country. There, violets in countless colours and sizes can be found. We have opted for the most appealing variations, in a manageable format.

AVAILABILITY

Cornabria Blossom is available all year round and can be kept at a temperature of between 2-7°C for up to seven days. Produced according to socially responsible cultivation methods, Cornabria Blossom satisfies hygiene standards in the kitchen. The product only needs to be rinsed before use as it has been cultivated cleanly and hygienically.

SPECIFICATIONS

Taste	Sweet, Salty, Sour, Bitter, Umami
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Cultures	African, Alpine, Arabic, Argentinian, Asian, Australian, Balkan, Baltic, Chilean, Chinese, Creolic, Dutch, French, Greek, Indian, Indonesian, Italian, Japanese, Korean, Mediteranean, Mexican, Nordic, North American, Persian, Peruvian, Portugese, Russian, South American, Spanish, Thai, Turkish, Oriental
Usage	Baking, Freezing, Pickling, Smoke
Colors	White, Blue, Green, Orange, Pink, Purple, Red, Yellow
Dishes	Alcohol, Breakfast, Cheese, Cocktail, Coffee, Crustaceans, Dessert, Fish, Fruit, Meat, Pastry, Poultry, Salad, Starter, Sushi, Tea, Vegetarian, Vegetables, Water
Taste Friends	Gin, Rum, Vodka, Mozzarella, Cheese (others), Chocolate, Coffee, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Apricot, Banana, Berries, Blueberry, Cherry, Citrus, Coconut, Cucumber, Eggplant, Grapefruit, Grapes, Kalamansi, Lemon, Lime, Mandarin, Mango, Orange, Passion fruit, Peach, Pear, Peas, Pineapple, Plum, Pomegranate, Pumpkin, Raspberry, Red fruit, Strawberry, Tomato, Watermelon, Deer, Rabbit, Game (other), Mint, Rosemary, Sage, Tarragon, Anise, Beans, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Truffle, Almonds, Hazelnut, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Mustard, Vanilla, Chili, Artichokes, Asparagus, Avocado, Beetroot, Celery, Broccoli, Carrot, Cauliflower, Chicory, Kale, Lettuce, Onion, Potato, Rhubarb, Butternut squash, Sweet potato, Couscous, Egg, Liquorice, Olive oil, Ponzu, Pumpkin seeds, Rice, Seaweed, Soy sauce, Sugar, Tofu, Yuzu
Latin Name	Viola
Synonyms	edible flowers, Bask Flower, Viola, Springflower
Dimensions	2 to 3 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"