

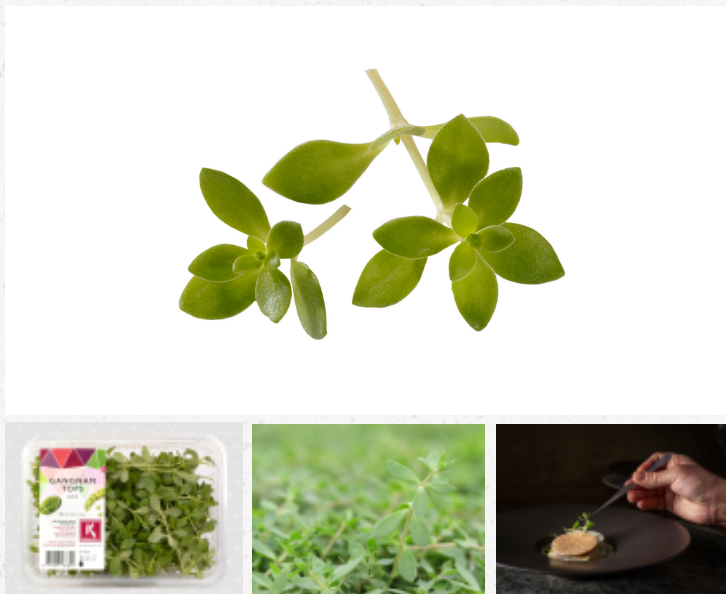


Gangnam Tops

Sedum

Origin	Asia
Taste / Aroma	Fresh, slightly bitter
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, BBQ, Coquille St Jacques, Easter, Fathers Day, Game, Mushroom, Pumpkin, Truffle
Storage	Cold, 2-7 °C

A decorative and natural stem with a crunchy and fresh mouth feel.



TASTE

A decorative and natural stem with a crunchy and fresh mouth feel.

TASTE FRIENDS

The fresh taste of the Gangnam Tops merges with a slightly bitter taste reminiscent of purslane. Above all, Gangnam Tops make a tasty addition to salads or sandwiches, but combine well with multiple ingredients like oily fish; such as mackerel or herring, or vegetables; such as pumpkin, fennel, beans, pulses, and potato. Thanks to their mild flavour, they also go well with red fruits in desserts. The light green colour and the length of the Gangnam Tops make them exceptionally decorative. They therefore fit in well with today's trends: the natural look and Nordic cuisine. Gangnam Tops are truly versatile.

ORIGIN

Gangnam Tops are the stems of a plant originating from South Korea, also found in parts of China and Thailand. Gangnam Tops belong to the sedum family. We all know sedum best as a ground cover plant; it is less well known that various varieties are actually edible. In Korean cuisine, sedum was recognised as an edible wild vegetable as early as the 16th and 17th centuries: Namul, used in dishes such as Dolnamul. These plants only grow in the wild.

Koreans know the product mainly as a spring vegetable, and attribute a number of positive properties to it. It is claimed that the plant counteracts the ageing of young connective tissue due to the high concentration of polyphenols.

Rob Baan recently brought the product back with him from South Korea following a culinary voyage of discovery with a number of top chefs. We have now developed a suitable cultivation method, so the product is readily available all year round and meets the appropriate food safety standards.

AVAILABILITY

Gangnam Tops is available all year round. The storage temperature for this product is between 2-7°C. Produced according to socially responsible cultivation methods, Gangnam Tops 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, Alpine, Asian, Australian, Balkan, Baltic, Chinese, Creolic, Dutch, French, Greek, Indian, Indonesian, Italian, Japanese, Korean, Mediteranean, Nordic, North American, Persian, Portugese, Turkish, Oriental
Usage	Baking, Blanching, Decoration, Deep frying, Garnish, Pickling, Roasting, Smoke, Steaming, Stir frying
Colors	Green
Dishes	Cheese, Coffee, Crustaceans, Fish, Game, Grill, Lunch, Main course, Meat, Pasta, Poultry, Salad, Snack, Starter, Sushi, Vegetarian, Vegetables
Taste Friends	Gin, Chocolate, Coffee, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Banana, Coconut, Corn, Cucumber, Mandarin, Mango, Olives, Peas, Pineapple, Pumpkin, Deer, Rabbit, Game (other), Fennel, Mint, Sage, Tarragon, Anise, Beans, Beef, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Shiitake mushroom, Mushrooms (others), Walnut, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Black pepper, Cinnamon, Cumin, Mustard, Salt, Vanilla, Chili, Asparagus, Avocado, Beetroot, Cauliflower, Chicory, Kidney beans, Onion, Potato, Butternut squash, Couscous, Egg, Olive oil, Rice, Seaweed, Soy sauce, Tofu
Latin Name	Sedum
Synonyms	Edible Leaves, Chiccoree, Wok, Curry
Dimensions	3 to 6 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"