

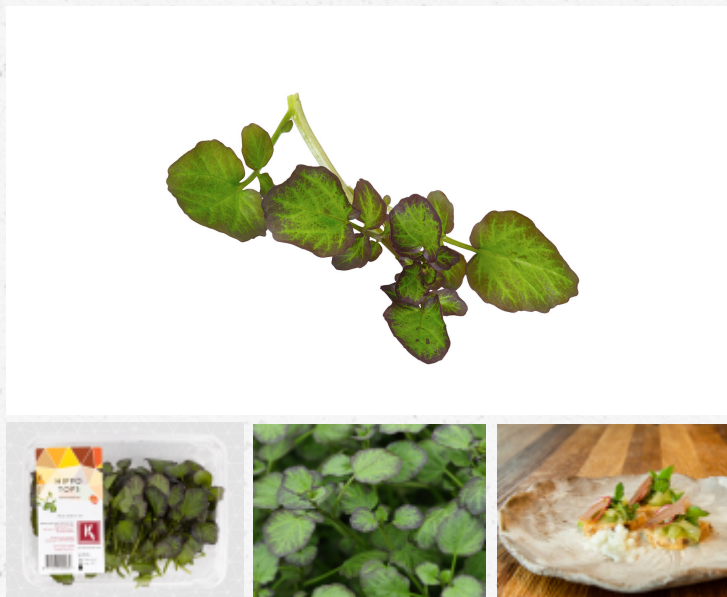


Hippo Tops

Nasturtium

Origin	Asia
Taste / Aroma	Spicy watercress
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, BBQ, Easter, Fathers Day, Game, Mushroom, Mussel, Pumpkin, Truffle
Storage	Cold, 2-7 °C

Hippo Tops is a watercress selection, with purple markings at the end of the leaves.



TASTE

Hippo Tops is a watercress selection, with purple markings at the end of the leaves.

TASTE FRIENDS

Hippo Tops are easy to use and combine perfectly with a wide range of dishes. A common use is watercress soup. But Hippo Tops are also suitable for use as a salad and in combination with soft meats or other vegetables.

ORIGIN

Hippo Tops is an aquatic plant that still grows wild in Europe and Asia. The plant originates from the north-east side of the Himalayas. The name Hippo Tops is derived from Hippocrates. This Greek philosopher was the first to recognize the beneficial health effects of watercress.

AVAILABILITY

Hippo Tops are available all year round and can be kept at a temperature of between 2-7°C for up to a week. Produced according to socially responsible cultivation methods, Hippo Tops satisfy hygiene standards in the kitchen. The shoots are cultivated cleanly and hygienically.

Packaging: Gastro-Norm (1/3 GN 100 – 4 l.)

SPECIFICATIONS

Taste	Bitter, Sour, Umami
-------	---------------------

Cultures	Alpine, Asian, Balkan, Baltic, Chinese, Dutch, French, Greek, Italian, Japanese, Korean, Mediteranean, Nordic, Russian, Spanish, Turkish
Usage	Blanching, Blending, Canning, Chopping, Fermenting, Pickling, Smoke, Steaming, Stir frying
Colors	Brown, Green
Dishes	Cheese, Crustaceans, Fish, Functional, Game, Grill, Lunch, Main course, Meat, Pasta, Poultry, Salad, Snack, Soup, Starter, Sushi, Vegetarian, Vegetables
Taste Friends	Cheese (others), Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Corn, Cucumber, Eggplant, Lemon, Lime, Olives, Peas, Pumpkin, Tomato, Deer, Rabbit, Game (other), Chives, Mint, Sage, Tarragon, Beans, Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Porcini mushrooms, Shiitake mushroom, Truffle, Mushrooms (others), Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Black pepper, Cinnamon, Cumin, Mustard, Salt, Vanilla, Chili, Artichokes, Asparagus, Avocado, Beetroot, Celery, Carrot, Cauliflower, Chicory, Garlic, Ginger, Horseradish, Kale, Kidney beans, Lettuce, Onion, Potato, Radish, Butternut squash, Sweet potato, Couscous, Egg, Olive oil, Pumpkin seeds, Rice, Soy sauce, Tofu
Latin Name	Nasturtium
Synonyms	Superfood, Water Cress
Dimensions	Minimum 7 and maximum 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"