

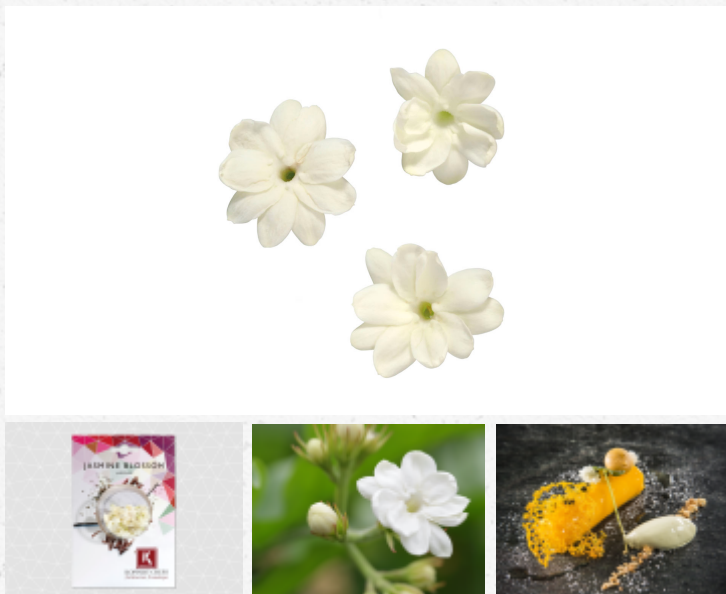


Jasmine Blossom

Jasminum

Origin	Asia
Taste / Aroma	Aromatic, jasmine
Season(s)	Spring, Summer, Autumn, Winter, Christmas, Easter, Game, Mothersday, Rhubarb, Strawberry, Valentine's Day
Storage	Cold, 2-7 °C

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TASTE

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TASTE FRIENDS

Make the extraction at low temperature. Too warm will result in a bitter flavour. Jasmine Blossom can be used with oriental dishes, curries, in bread macaroons and sauces. It combines perfectly with summer fruits and citrus.

ORIGIN

Jasmine is a plant, known in Europe and Asia for its flavour and scent for centuries already. The name originates from Arabic and means 'Gift from God'.

AVAILABILITY

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

SPECIFICATIONS

Taste	Sweet, Bitter
Cultures	Asian, Creolic, French, Indian, Indonesian, Japanese, Korean, Persian, Thai, Turkish, Oriental

Usage	Baking, Blending, Blitzing / Mashing, Canning, Cold infusion, Confiture, Drying, Freezing, Gel, Hot infusion, Macerate, Marinating, Pickling, Sous vide, Syrup
Colors	White
Dishes	Alcohol, Breakfast, Cocktail, Crustaceans, Dessert, Fish, Fruit, Game, Infusion, Pastry, Poultry, Soup, Starter, Sushi, Tea, Vegetarian, Vegetables, Water
Taste Friends	Gin, Vodka, Chocolate, Prawns, Lobster, Crab, Crustaceans others, Fish (saltwater), Apple, Berries, Blueberry, Cherry, Coconut, Figs, Grapefruit, Grapes, Lime, Mandarin, Peach, Peas, Pineapple, Plum, Pomegranate, Raspberry, Red fruit, Strawberry, Watermelon, Deer, Rabbit, Game (other), Fennel, Goat, Lamb, Veal, Shiitake mushroom, Mushrooms (others), Pistachio, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Cinnamon, Vanilla, Asparagus, Rhubarb, Liquorice, Ponzu, Pumpkin seeds, Rice, Seaweed, Soy sauce, Sugar, Tofu, Yuzu
Latin Name	Jasminum
Synonyms	edible flowers, Jasmintee
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"