

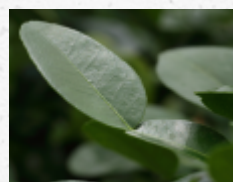


Kaffir Lime Leaves

Citrus

Origin	Asia
Taste / Aroma	Sweet citrus, lime
Season(s)	Spring, Summer, Autumn, Winter, Christmas, Coquille St Jacques, Game, Mothersday, Mushroom, Oyster, Pumpkin, Rhubarb, Strawberry, Valentine's Day
Storage	Cold, 2-7 °C

The Kaffir Lime Leaves are glossy dark green on one side and light green on the other.



TASTE

The Kaffir Lime Leaves are glossy dark green on one side and light green on the other. The leaves grow in pairs with one larger leaf and one smaller leaf.

TASTE FRIENDS

The product is frequently used in Asian cuisine, for instance in soups, curries, or to add flavour to rice. The product also combines well with fish, lamb, pork, and chicken. It can also be used as an infusion for both alcoholic and non-alcoholic drinks.

ORIGIN

Kaffir Lime originates from areas in Southeast Asia such as Laos, Burma (Myanmar) and in the Netherlands it is virtually impossible to obtain the fresh leaves. The leaves have a citronella-like aroma, reputed to have calming and anti-inflammatory effects.

AVAILABILITY

Kaffir Lime Leaves 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, Kaffir Lime Leaves meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.

SPECIFICATIONS

Taste	Bitter, Sour, Umami
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Cultures	African, Arabic, Asian, Australian, Chinese, French, Indian, Indonesian, Japanese, Korean, Persian, Portugese, Spanish, Thai, Turkish, Oriental
Usage	Baking, Blanching, Blending, Blitzing / Mashing, Breadding, Bruising, Canning, Chopping, Cold infusion, Confiture, Cutting out with shape, Drying, Extracting, Fermenting, Freezing, Gel, Hot infusion, Macerate, Marinating, Oil, Pickling, Smoke, Sous vide, Steaming, Syrup
Colors	Green
Dishes	Alcohol, Cheese, Cocktail, Coffee, Crustaceans, Dessert, Fish, Fruit, Functional, Game, Grill, Infusion, Lunch, Main course, Meat, Pasta, Pastry, Poultry, Soup, Starter, Sushi, Tea, 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, Citrus, Coconut, Corn, Cucumber, Eggplant, Figs, Grapefruit, Grapes, Kalamansi, Lemon, Lime, Mandarin, Mango, Olives, Orange, Passion fruit, Peach, Pear, Peas, Pineapple, Plum, Pomegranate, Pumpkin, Raspberry, Red fruit, Strawberry, Watermelon, Deer, Rabbit, Game (other), Fennel, Mint, Tarragon, Ants, Insects (others), Beef, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms, Mushrooms (others), Pistachio, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Cinnamon, Vanilla, Chili, Asparagus, Beetroot, Cauliflower, Chicory, Ginger, Onion, Rhubarb, Sweet potato, Couscous, Liquorice, Olive oil, Ponzu, Pumpkin seeds, Rice, Soy sauce, Sugar, Tofu, Yuzu
Latin Name	Citrus
Synonyms	Edible Leaves, Wok, Curry, Sous Vide Leaves, Thom Kha Kai, Tom Kha Gai, Tom Kha Kai
Dimensions	8 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"