

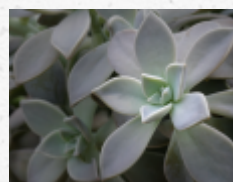


Majii Leaves

Graptopetalum

Origin	Africa
Taste / Aroma	Juicy and crispy leaf
Season(s)	Spring, Summer, Autumn, Winter, Fathers Day, Herring, Mothersday, Valentine's Day
Storage	Cold, 2-7 °C

Juicy fresh leaf with strong flavour adopting capacity. The natural capacity of storing moisture allows a chef to 'upload' various flavours to the Majii Leaf.



TASTE

Majii Leaves is the Koppert Cress brand name for an edible leaf.

TASTE FRIENDS

Combine Majii Leaves with langoustine and green grapes, or with sour ingredients such as rhubarb. For the best taste combination, balance the Majii Leaves with sweet ingredients.

ORIGIN

Majii Leaves are the drop-shaped leaves of a special succulent, originating from Africa. The leaves are a natural water storage for dry periods. This explains the name: Majii, 'water ' in Swahili.

AVAILABILITY

Majii Leaves are available year round and can easily be stored for up to nine days at a temperature of 2-7°C. Produced in a socially responsible culture, Majii Leaves meet the hygienic kitchen standards. The products only need rinsing, since they are grown clean and hygienically.

SPECIFICATIONS

Taste	Bitter, Sour
Cultures	African, Baltic, Dutch, French, Greek, Italian, Japanese, Nordic

Usage	Blanching, Chopping, Covering, Injection, Marinating, Pickling, Skinning, Smoke, Sous vide, Steaming
Colors	Blue, Green
Dishes	Alcohol, Cheese, Cocktail, Dessert, Fish, Fruit, Infusion, Pastry, Snack, Starter, Sushi, Vegetarian, Vegetables
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, Figs, Grapefruit, Grapes, Kalamansi, Lemon, Lime, Mandarin, Mango, Orange, Passion fruit, Peach, Pear, Peas, Pineapple, Plum, Pomegranate, Raspberry, Red fruit, Strawberry, Watermelon, Deer, Rabbit, Game (other), Dill, Fennel, Mint, Parsley, Tarragon, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Black pepper, Cinnamon, Cumin, Mustard, Salt, Vanilla, Chili, Artichokes, Asparagus, Beetroot, Carrot, Ginger, Rhubarb, Olive oil, Ponzu, Soy sauce, Sugar, Yuzu
Latin Name	Graptopetalum
Synonyms	Edible Leaves, Infusion Leaves, edible spoons, Sponge Leaves, Sous Vide
Dimensions	Minimum 6, maximum 8 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"