



Oyster Leaves

Mertensia

Origin	North America, North Europe, South America
Taste / Aroma	Briny, oyster
Season(s)	Spring, Summer, Autumn, Winter, Coquille St Jacques, Herring, Lobster, Mussel, Oyster, Strawberry, Truffle, Valentine's Day
Storage	Cold, 2-7 °C

Oyster Leaves have a slight salty taste that highly resembles oysters and are therefore often referred to as Vegetarian Oysters.



TASTE

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TASTE FRIENDS

Combined with fish dishes, they are an interesting addition to the ingredients already available. Oyster Leaves can be used to lend a salty taste. They are excellent in surf and turf dishes, for instance. But they also make a challenging addition to coffee or chocolate.

ORIGIN

Oyster Leaves originate from the beaches of North-West Europe and America. The leaves offered by Koppert Cress are of a specially selected variety with exceptional flavour and texture.

AVAILABILITY

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

SPECIFICATIONS

Taste	Sweet, Salty, Sour, Bitter, Umami
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Cultures	Australian, Baltic, Chilean, Creolic, Dutch, French, Greek, Italian, Japanese, Korean, Mediteranean, Nordic, North American, Peruvian, Portugese, Russian, Spanish
Usage	Blanching, Blending, Canning, Chopping, Pickling, Smoke, Sous vide, Steaming, Stir frying
Colors	Blue, Green
Dishes	Cocktail, Crustaceans, Fish, Functional, Lunch, Main course, Pasta, Snack, Starter, Sushi, Vegetarian, Vegetables
Taste Friends	Gin, Vodka, Chocolate, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Citrus, Coconut, Cucumber, Figs, Grapefruit, Kalamansi, Lemon, Lime, Mandarin, Mango, Olives, Orange, Peas, Raspberry, Red fruit, Strawberry, Tomato, Watermelon, Dill, Fennel, Mint, Tarragon, Ants, Insects (others), Beans, Truffle, Mushrooms (others), Walnut, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Scallop, Oyster, Squid, Salt, Vanilla, Chili, Asparagus, Avocado, Cauliflower, Ginger, Egg, Ponzu, Rice, Seaweed, Soy sauce, Tofu, Yuzu
Latin Name	Mertensia
Synonyms	Edible Leaves, Austerblatt, vegan oyster
Dimensions	Leaf is minimum 6 cm to maximum 10 cm long, from base to leaf tip
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"