

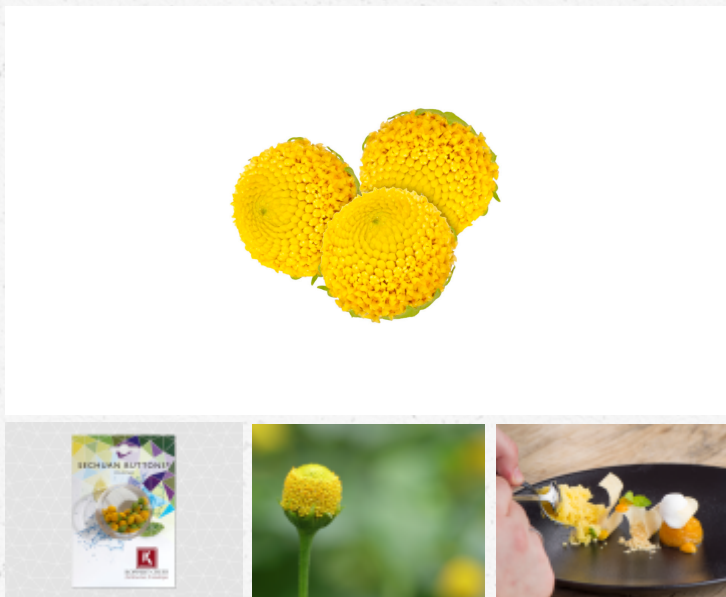


Sechuan Buttons®

Spilanthes

Origin	Asia, South America
Taste / Aroma	Tingling, electric, numbing
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, BBQ, Christmas, Coquille St Jacques, Easter, Fathers Day, Game, Halloween, Herring, Lobster, Mothersday, Mushroom, Mussel, Oyster, Pumpkin, Rhubarb, Strawberry, Truffle, Valentine's Day
Storage	Cold, 2-7 °C

An 'electric' shock.



TASTE

Sechuan Buttons® is the Koppert Cress brand name for an edible flower. For some people, the taste of the Sechuan Button®, resembles an 'electric' shock. It starts with a champagne-like sensation at the top of the tongue. Then it moves around in the mouth. A kind of 'anaesthetic' feeling in the cheeks, a numb sensation followed by a saliva flush. Within a minute, however, this negative feeling is replaced by curiosity and the analysis of the different sensations, finally resulting in amazement.

TASTE FRIENDS

Sechuan Button® is often used as an infusion in cocktails and amuses-bouches. The flavour of Sechuan enhances and balances other flavours. In view of the intense effect of the button we advise to be careful in combination with your choice of wines.

ORIGIN

Sechuan Buttons® is a plant which has its origin in Africa and South America, when those two continents were still connected. Now it is only found in specific areas of Africa. The name Sechuan Buttons® was chosen because of its flavour, which is comparable to the Sechuan Pepper.

AVAILABILITY

Sechuan Buttons® are 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, Sechuan Buttons® meet the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.

SPECIFICATIONS

Taste	Sour, Umami
Cultures	African, Alpine, Arabic, Argentinian, Asian, Australian, Balkan, Baltic, Chilean, Chinese, Creolic, Dutch, French, Greek, Indian, Indonesian, Italian, Japanese, Korean, Mediteranean, Mexican, Nordic, North American, Persian, Peruvian, Portugese, Russian, South American, Spanish, Thai, Turkish, Oriental
Usage	Baking, Blanching, Blending, Blitzing / Mashing, Breadding, Bruising, Canning, Chopping, Cold infusion, Confiture, Covering, Decoration, Deep frying, Drying, Extracting, Fermenting, Freezing, Garnish, Gel, Gratinate, Marinating, Oil, Pickling, Smoke, Sous vide, Steaming, Stir frying, Syrup
Colors	Green, Yellow
Dishes	Alcohol, Breakfast, Cheese, Cocktail, Coffee, Crustaceans, Dessert, Fish, Fruit, Functional, Game, Grill, Infusion, Lunch, Main course, Meat, Pasta, Pastry, Pizza, Poultry, Salad, Sandwich, Snack, Soup, Starter, Sushi, Tea, Vegetarian, Vegetables, Water
Taste Friends	Gin, Rum, Vodka, Mozzarella, 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, Orange, Passion fruit, Peach, Pear, Peas, Pineapple, Plum, Pomegranate, Pumpkin, Raspberry, Red fruit, Strawberry, Tomato, Watermelon, Deer, Rabbit, Game (other), Basil, Chives, Dill, Fennel, Mint, Parsley, Rosemary, Sage, Tarragon, Anise, Ants, Insects (others), Beans, Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms, Shiitake mushroom, Mushrooms (others), Almonds, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Black pepper, Cinnamon, Cumin, Mustard, Salt, Vanilla, Chili, Artichokes, Asparagus, Avocado, Beetroot, Carrot, Cauliflower, Chicory, Garlic, Ginger, Horseradish, Kale, Kidney beans, Lettuce, Onion, Potato, Radish, Rhubarb, Butternut squash, Sweet potato, Bread, Couscous, Liquorice, Olive oil, Ponzu, Pumpkin seeds, Rice, Seaweed, Soy sauce, Sugar, Tofu, Yuzu
Nutrients	Spilanthol
Latin Name	Spilanthes

Synonyms

edible flowers, Para Cress Flower, Electric Flower, Battery Flower, Yambu, Super Food, Anti Aging, Spilanthes, Spilathol

Dimensions

Between 1.5 and 2 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"