

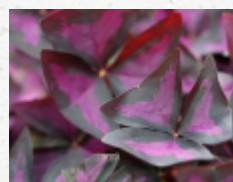


Yka Leaves

Oxalis

Origin	South America
Taste / Aroma	Acidic, slightly sweet
Season(s)	Spring, Summer, Autumn, Winter, Christmas, Coquille St Jacques, Lobster, Mothersday, Oyster, Rhubarb, Strawberry, Valentine's Day
Storage	Cold, 2-7 °C

Yka Leaves have a robust, acidic flavour with a slightly sweet undertone.



TASTE

Yka Leaves is the Koppert Cress brand name for an edible leaf. Yka Leaves have a robust, acidic flavour with a slightly sweet undertone. With their deep purple colour and delicate markings, they are extremely decorative.

TASTE FRIENDS

Yka Leaves work well in combinations with lobster, scallops, and shellfish. They also make a delicious addition to vegetable dishes with 'earthy' flavours, incorporating beetroot, root vegetables, or tubers, for instance. They are a perfect accompaniment to smoked or grilled vegetables, fish and meats.

ORIGIN

Yka Leaves originate from South America, where they are found in large quantities in natural environments, primarily in Brazil. Yka Leaves form part of a large family: more than 900 different varieties have been described.

AVAILABILITY

Yka 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, Yka Leaves meet the hygienic kitchen standards. The products only need rinsing, since they are grown clean and hygienically.

SPECIFICATIONS

Taste	Sour
-------	------

Cultures	Alpine, Argentinian, Asian, Creolic, French, Italian, Mexican, Portugese, South American, Spanish
Usage	Blanching, Blending, Blitzing / Mashing, Cold infusion, Confiture, Decoration, Extracting, Freezing, Garnish, Gel, Pickling, Smoke, Syrup
Colors	Blue, Purple, Red
Dishes	Alcohol, Breakfast, Cheese, Cocktail, Crustaceans, Dessert, Fish, Fruit, Functional, Game, Grill, Infusion, Pastry, Poultry, Salad, Starter, Sushi, Tea, Vegetarian, Vegetables, Water
Taste Friends	Gin, Rum, Vodka, Mozzarella, Cheese (others), Chocolate, Prawns, Lobster, Crab, Crustaceans others, Apple, Banana, Blueberry, Citrus, Coconut, Kalamansi, Lemon, Lime, Mandarin, Mango, Orange, Passion fruit, Peas, Plum, Pumpkin, Strawberry, Watermelon, Deer, Rabbit, Game (other), Mint, Tarragon, Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Almonds, Hazelnut, Pistachio, Walnut, Nuts, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Black pepper, Salt, Vanilla, Artichokes, Asparagus, Avocado, Beetroot, Cauliflower, Ginger, Lettuce, Rhubarb, Butternut squash, Sweet potato, Couscous, Egg, Olive oil, Ponzu, Rice, Soy sauce, Sugar, Tofu, Yuzu
Latin Name	Oxalis
Synonyms	Edible Leaves, Oxalis, Butterfly Purple Leaves, Papillon
Dimensions	Stem 8-10 cm long, leaf 7-9 cm in size.
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"