Bicolor Mustard Cress

Brassica

Origin	Asia
Taste / Aroma	Mild mustard with horseradish notes
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, BBQ, Coquille St Jacques, Easter, Fathers Day, Halloween, Mushroom, Mussel, Pumpkin
Storage	Cold, 2-7 °C

Bicolor Mustard Cress is spicy and peppery, with light but distinct notes of mustard and horseradish.

TASTE

Bicolor Mustard Cress offers a unique taste experience with its spicy mustard-like flavour profile and versatile mustard notes. It is spicy and peppery, with light but distinct notes of mustard and horseradish. The cress tastes like mizuna (mustard) with hints of grass and cauliflower and falls between green and red mustard. Bicolor Mustard Cress brings a playful addition to both cold and hot preparations.

TASTE FRIENDS

Because of its coarse mustard character, Bicolor Mustard Cress goes extremely well with meat, fish, and various vegetable dishes. The cress can be used raw as a garnish or incorporated into salads and sandwiches. Moreover, Bicolor Mustard Cress offers an interesting flavour dimension when added to sauces and marinades.

ORIGIN

Bicolor Mustard Cress is carefully grown in the Netherlands. While many confuse the vibrant yellow fields of summer with rapeseed, they are actually flowering mustard fields. The mustard seeds not only serve as green fertiliser, they are also harvested for Koppert Cress and enrich both our plate and the mustard industry.?

Delve into the mustard family, which includes numerous varieties. At Koppert Cress, we have picked a new one: a variety with beautiful two-coloured patterns in the leaves, which add an artistic flair to culinary creations and complement the other two mustard varieties Kyona Mustard Cress and Mustard Cress. Experience vibrant shapes and colours with Bicolor Mustard Cress.

AVAILABILITY

Bicolor Mustard Cress is available all year round. The product is delivered fresh and is best stored at a temperature of 2-7 °C to maintain freshness and flavour. The cress is grown in an environmentally friendly way and meets the highest hygiene standards.?

ALLERGENS

Bicolor Mustard Cress is rich in nutrients, including several vitamins and beneficial nutrients. It is a healthy flavour-enhancing addition to any dish. Mustard is a known allergen. Bicolor Mustard Cress is not real mustard, but it does contain the substance that causes mustard allergy.

SPECIFICATIONS

Taste	Salty, Bitter, Umami
Cultures	Alpine, Arabic, Argentinian, Asian, Australian, Balkan, Chilean, Chinese, Dutch, English, French, German, Greek, Indian, Italian, Japanese, Korean, Mediteranean, Nordic, Oriental, Peruvian, Polish, South American, Spanish, Swiss, Thai
Packaging	Solitair (16 items), CressSingle
Usage	Blitzing / Mashing, Bruising, Covering, Decoration, Deep frying, Fermenting, Garnish, Marinating, Oil, Pasta / Dough, Pickling, Sous vide, Steaming, Stir frying
Colors	Brown, Green, Purple, Yellow
Dishes	Breakfast, Cheese, Fish, Main course, Meat, Pasta, Pizza, Poultry, Salad, Sandwich, Snack, Soup, Starter, Sushi, Vegetarian, Vegetables
Taste Friends	Gin, Vodka, Mozzarella, Cheese (others), Chocolate, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Fish (saltwater), Fish (freshwater), Shellfish, Apricot, Berries, Corn, Cucumber, Eggplant, Grapes, Mandarin, Mango, Olives, Orange, Peach, Pear, Pumpkin, Raspberry, Red fruit, Tomato, Watermelon, Deer, Rabbit, Basil, Dill, Fennel, Parsley, Ants, Beans, Beef, Dried ham, Goat, Lamb, Sheep, Veal, Meat, Porcini mushrooms, Mushrooms (others), Almonds, Hazelnut, Pistachio, Walnut, Nuts, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Scallop, Squid, Artichokes, Asparagus, Avocado, Beetroot, Celery, Broccoli, Carrot, Chicory, Garlic, Kidney beans, Lettuce, Onion, Radish, Butternut squash, Sweet potato, Egg, Pumpkin seeds, Rice, Soy sauce, Tofu
Latin Name	Brassica
Synonyms	Watercress, Water Cress, Mustard, Mizuna

Dimensions	Minimum 3 cm and maximum 7 cm above the growing medium. The diameter of a germinated leaf must be minimum 0.4 cm and maximum 1.5 cm (80% of the germinated leaves).
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