

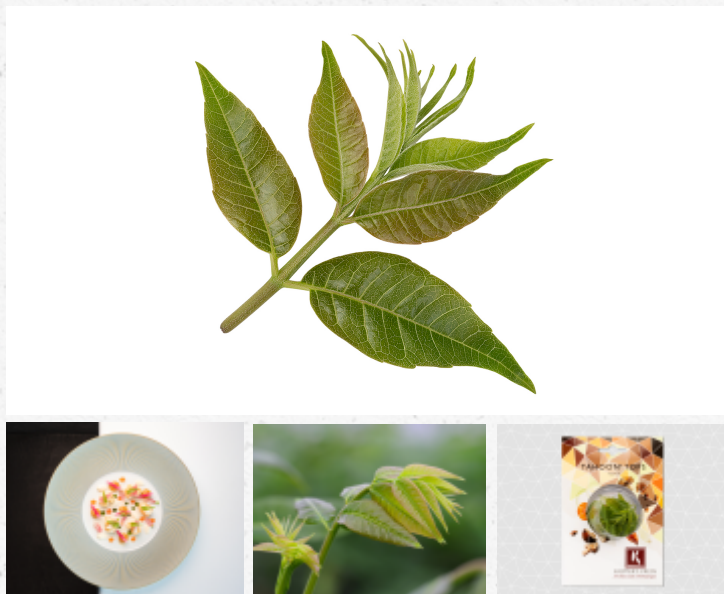


Tahoon® Tops

Toona

Origin	Asia
Taste / Aroma	Nutty, savoury earthy notes, umami
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, BBQ, Christmas, Game, Mushroom, Pumpkin, Truffle
Storage	Cold, 2-7 °C

Tahoon® Tops offer a distinctive flavour profile characterised by a pronounced nutty flavour reminiscent of roasted hazelnuts.



TASTE

Tahoon® Tops combines nutty, savoury and earthy notes, creating a balanced and intriguing flavour that is sure to captivate discerning taste buds. A true specialties variant of the Tahoon® Cress. Enriched with subtle hints of mushrooms, fried onions and savoury nuts, these tops offer a rich and satisfying taste experience. The texture is delicious, with a crunchy top providing a pleasant contrast. The addition of mushrooms, onions and earthy undertones adds to the unique and explosive forest flavour, creating a harmonious blend of textures and flavours.

TASTE FRIENDS

Tahoon® Tops pairs well with game, cheeses or in combination with nuts. When it's not game season, combined with tapenade, oil and sauces, Tahoon® Tops is highly recommended. The flavour is best transferred when the tops are heated.

ORIGIN

Tahoon® Tops is a product found on the northern side of the Himalayas. In early spring, people collect the freshly germinating seedlings from under the trees, which is our Tahoon Cress. The young shoots are then used in dishes. Local literature describes it as a stimulant for the stomach. In spring, these tall trees produce shoots and fresh delicate leaves, which are eaten as a festive delicacy.

AVAILABILITY

Tahoon® Tops is available all year round and can be stored for up to seven days stored between 2° and 7°C. Produced in socially responsible cultivation, Tahoon® Tops meets hygiene standards in the kitchen. You can use this product immediately, as it is grown cleanly and hygienically.

SPECIFICATIONS

Taste	Sweet, Salty, Sour, Bitter, Umami
Cultures	Alpine, Argentinian, Asian, Australian, Balkan, Chilean, Chinese, Dutch, English, French, German, Indian, Indonesian, Japanese, Korean, Mexican, Nordic, North American, Oriental, Peruvian, Spanish, Thai
Usage	Baking, Blanching, Blending, Blitzing / Mashing, Breading, Canning, Chopping, Cold infusion, Confiture, Covering, Decoration, Deep frying, Drying, Emulsify, Extracting, Fermenting, Garnish, Gratinate, Grilling, Liquify, Macerate, Marinating, Oil, Pasta / Dough, Roasting, Smoke, Steaming, Stir frying
Colors	Green
Dishes	Cheese, Cocktail, Coffee, Dessert, Fish, Game, Grill, Infusion, Lunch, Main course, Meat, Pasta, Poultry, Salad, Sandwich, Soup, Sushi, Vegetarian, Vegetables, Vegan
Taste Friends	Gin, Vodka, Mozzarella, Cheese (others), Chocolate, Coffee, Cod, Fish (saltwater), Apple, Apricot, Banana, Corn, Eggplant, Figs, Mango, Olives, Peach, Pineapple, Pumpkin, Deer, Game (other), Beef, Dried ham, Offals, Veal, Meat, Porcini mushrooms, Shiitake mushroom, Mushrooms (others), Almonds, Hazelnut, Pistachio, Walnut, Nuts, Chicken, Poultry (other), Squid, Black pepper, Cumin, Artichokes, Asparagus, Avocado, Carrot, Cauliflower, Onion, Potato, Butternut squash, Sweet potato, Couscous, Egg, Pumpkin seeds, Rice, Soy sauce, Tofu
Latin Name	Toona
Synonyms	Toona, Chinese Mahogany
Dimensions	Minimum 3 cm, maximum 5 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"