



Shiso Bicolor

Perilla

Origin	Asia
Taste / Aroma	Mint, basil, cumin
Season(s)	Spring, Summer, Autumn, Winter, Christmas, Easter, Mussel, Pumpkin, Rhubarb
Storage	Warm, 12-16 °C

Shiso Bicolor has a flavour combination of mint, basil and anise, with a slightly peppery bite.



TASTE

Shiso Bicolor looks like a mix of the Shiso Green and Shiso Purple and offers a blend of minty, basil-like and mildly spicy flavours. It combines the freshness of mint and shiso with a hint of basil and undertones of cumin and anise.

TASTE FRIENDS

In Japan all fish dishes are served with shiso. Its flavour goes well with raw fish. This does not stop the non-Japanese chef from using it in versatile ways as well. It is very attractive when the leaf is presented upside down and used in a dish. Beautiful green leaves at the top, while the underside has various shades of purple. The dark green colour resembles another type of shiso, similar to Korean shiso.

ORIGIN

Like the other shiso varieties, the unique two-coloured Shiso Bicolor is related to the stinging nettle. Its unique flavour experience and visually appealing presentation are an enhancement to the Koppert Cress portfolio.

AVAILABILITY

Shiso Bicolor is available all year round and can be stored between 12° and 16°C for up to seven days. Produced in socially responsible cultivation, Shiso Bicolor complies with 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
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Cultures	Asian, Australian, Chilean, Chinese, Creolic, Dutch, English, French, German, Indian, Japanese, Korean, Nordic, Oriental, Persian, Peruvian, South American, Thai, Turkish
Packaging	Solitair (16 items), CressSingle
Usage	Blanching, Blending, Blitzing / Mashing, Breading, Bruising, Canning, Chopping, Confiture, Decoration, Drying, Emulsify, Extracting, Fermenting, Garnish, Gel, Grilling, Hot infusion, Injection, Juicing, Marinating, Osmosis, Pasta / Dough, Pickling, Sous vide, Steaming, Stir frying, Syrup
Colors	Green, Purple
Dishes	Alcohol, Cake, Cheese, Cocktail, Crustaceans, Dessert, Fish, Fruit, Functional, Grill, Infusion, Lunch, Main course, Meat, Pasta, Pastry, Pizza, Poultry, Salad, Sandwich, Snack, Soup, Starter, Sushi, Vegetarian, Vegetables, Water, Vegan
Taste Friends	Gin, Vodka, Cheese (others), Chocolate, Prawns, Lobster, Crab, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Apricot, Berries, Blueberry, Cherry, Citrus, Coconut, Cucumber, Grapefruit, Grapes, Kalamansi, Mandarin, Mango, Orange, Passion fruit, Peach, Pineapple, Raspberry, Red fruit, Strawberry, Tomato, Watermelon, Basil, Chives, Fennel, Mint, Beef, Dried ham, Porcini mushrooms, Shiitake mushroom, Hazelnut, Pistachio, Chicken, Pigeon, Quail, Turkey, Scallop, Squid, Black pepper, Cinnamon, Cumin, Vanilla, Avocado, Broccoli, Carrot, Cauliflower, Garlic, Ginger, Horseradish, Lettuce, Butternut squash, Sweet potato, Couscous, Egg, Olive oil, Ponzu, Rice, Soy sauce, Tofu, Yuzu, Tonic
Latin Name	Perilla
Synonyms	Perilla Cress
Dimensions	Min 3 cm and max 8 cm above the growing medium. The diameter of a germinated leaf must be min 0.8 cm and max 2 cm. There should be so many seeds on the growing medium that, with a fully grown cress, no gaps appear between the cress 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"