Shiso Leaves Bicolor

Perilla

Origin	Asia
Taste / Aroma	Mint, anise, aromatic
Season(s)	
Storage	Cold, 2-7 °C

A unique, smaller, two-coloured Shiso leaf that combines a distinctive flavour with a striking green and red appearance. Developed for chefs who wish to add both flavour and visual impact to a dish.









TASTE

Shiso Leaves Bicolor delight with a distinctly fresh, aromatic and slightly bitter flavour profile. Minty notes are combined with spicy accents and subtle nuances of aniseed, cumin, nutmeg and liquorice, with a hint of citrus and a long, elegant finish.
The combination of green and purple shiso brings together the best of both worlds: the fresh, aniseed-like character of green shiso and the deeper, earthy spiciness of purple shiso. Depending on the application and personal taste, different accents come to the fore each time.
It is precisely this versatility that makes Shiso Leaves Bicolor so special: the two-coloured leaf effortlessly brings together different flavours and can be used in a wide variety of cuisines, dishes and applications.

TASTE FRIENDS

Shiso Leaves Bicolor is a true all-rounder whose flavour fits effortlessly into a wide variety of dishes. The leaves are extremely versatile and can be used in fish and meat dishes, vegetables, spicy and authentic Korean dishes, desserts and cocktails, amongst other things.
They can be used both raw and cooked, with different flavour notes coming to the fore depending on the combination. The perfect, relatively compact size offers chefs maximum flexibility: from decorative use and rolling to refined fish creations and signature gourmet dishes.
The best of both worlds comes together here, with flavours from both the green and purple varieties. It all depends on how you combine Shiso Leaves Bicolor: a surprising and versatile ingredient that blends seamlessly into any dish and feels like coming home.

ORIGIN

The unique two-coloured Shiso Leaves Bicolor, like the other shiso varieties, is a member of the mint family. Its unique flavour profile and visually appealing presentation are a valuable addition to the Koppert Cress range.

AVAILABILITY

Shiso Leaves Bicolor are available all year round and can be stored for up to nine days at 2–7°C. The optimum temperature, at which quality is best maintained, is between 2–4°C.

Produced using socially responsible cultivation methods, Shiso Leaves Bicolor meet kitchen hygiene standards. You simply need to rinse the products before use, as they are grown in a clean and hygienic environment.

- 1 x 20 pcs (tray)
- 6 x 20 pcs (small box)

SPECIFICATIONS

Taste	Bitter, Sweet, Umami
Colors	Green, Purple
Latin Name	Perilla
Microbiological standards	Pathogenen Salmonella Afwezig in 25 g Listeria monocytogenes Afwezig in 25 g Staphylococcus aureus <1.105 kve per g Bacillus cereus <1.105 kve per g EHEC/STEC Afwezig in 25 g