Paris Perfection

Origin	
Taste / Aroma	A refined interplay of sweet, fresh and earthy flavours.
Season(s)	
Storage	Cold, 2-7 °C

A refined, finely chopped cress blend with natural sweetness, fresh citrus aromas and earthy notes. Inspired by French patisserie and ready to use straight away.









TASTE, COMPLEXITY, SIMPLIFIED.

Paris Perfection consists of Honny Cress, Melissa Cress and Scarlet Cress. This carefully crafted blend combines the natural sweetness of Honny Cress with the fresh, citrusy and slightly minty notes of Melissa Cress. Scarlet Cress adds a subtle earthy flavour and a distinctive splash of colour. Together, they create a surprising balance between sweet, fresh and earthy.

Blends of the World is Koppert Cress's ready-to-use concept, developed for professional kitchens seeking to enhance flavour. Each blend is expertly composed of selected chopped cresses and offers a consistent, ready-to-use flavour combination. With Paris Perfection, we bring the sophistication of French patisserie to the plate: a unique blend that adds natural sweetness, freshness and aromatic depth to both classic and modern creations.

USAGE, NO PREP, JUST SERVE

Paris Perfection brings a surprising sweet dimension to the kitchen. The blend has been developed for chefs, pastry chefs and bartenders who wish to enrich their creations with natural flavours, refined aromas and colour. No chopping, no extra preparation. Just a carefully composed mix that can be used straight from the packet. No prep, just serve.

Paris Perfection really comes into its own in patisserie and desserts, such as tartlets, macarons, mousses, fruit desserts and chocolate creations. The natural sweetness and fresh citrus aromas combine superbly with fruity and creamy dishes. The blend also offers surprising possibilities in cocktails, mocktails and with afternoon tea.

Furthermore, Paris Perfection provides a fresh, slightly sweet contrast in cold starters and refined savoury creations.

Developed for professionals seeking convenience, consistency and flavour. The cresses are carefully cut to preserve their flavour, freshness and visual quality. From a finishing touch to a flavourful component of the dish: Paris Perfection demonstrates that cress is more than just a garnish.

Discover all the options within Blends of the World and experience the convenience of our new blends of cut cresses.

AVAILABILITY AND STORAGE

Paris Perfection is available all year round and has a shelf life of up to seven days when stored at a temperature of 2–7 °C.

Paris Perfection is produced in accordance with socially responsible principles, meets hygiene standards for professional kitchens and is grown in a clean and hygienic manner. It is ready to use straight from the packet, allowing chefs and pastry chefs to focus entirely on their creativity.

SPECIFICATIONS

Taste	Sweet, Sour, Bitter
Packaging	8 x 30g, 2 x 90g, 4 x 30 g
Dishes	Cake, Cocktail, Dessert, Fruit, Functional, Infusion, Lunch, Pastry, Salad, Sandwich, Starter, Sushi, Various, Vegan