



# KOPPERT CRESS

## *Architecture Aromatique*

## Citra Leaves®

<b>Taste</b>	Fresh, acidic citrus notes
<b>Usage</b>	In fish and poultry dishes, in salads
<b>Culture</b>	Socially responsible culture with biological crop protection
<b>Availability</b>	Year round
<b>Storage</b>	Up to nine days at 2-7°C

### Taste and Usage

Citra Leaves® is the Koppert Cress brand name for an edible leaf. The leaf is decorative and silver-coloured on the inside. Citra Leaves have a bold, sour citrus taste. It's reminiscent of Granny Smith apples or light citrus. The sour taste is present in both the leaf and the stem. Citra Leaves can be used in a wide variety of dishes, from fish to poultry. It is also a good addition to salads or desserts.

### Origin

Citra Leaves originally comes from the Andes mountains of Chile. There, the leaves are often used as a vinegar replacement. They are also chewed for the refreshing sour taste.



Citra Leaves (*Oxalis*)

### Availability and Storage

Citra Leaves® are available all year round and can be kept for up to nine days. The storage temperature for this product is between 2° and 7° C. The optimum temperature for maintaining the best quality is between 2° and 4° C.

Produced according to socially responsible cultivation methods, Citra Leaves satisfy hygiene standards in the kitchen. The products only need rinsing, since they are grown clean and hygienically.



Zoet/Sweet/  
Süß/Doux



Umami



Zuur/Sour/  
Saur/Aigre



Bitter/Amer



Zout/Salt/  
Salzig/Salé