



KOPPERT CRESS

Architecture Aromatique

Lupine Cress

Taste	Good bite, slightly bitter, fresh beans, crisp
Usage	Garnish, side dishes, steaming, heating
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to 7 days at 2–7°C

Allergens

Lupine is a known allergen. Lupine has a so called cross allergy with peanut allergy.

Taste and Usage

The *Lupine Cress* is a cress that combines perfectly with other ingredients. With its good bite, it makes a good addition to both hot and cold dishes. The *Lupine Cress* has a long shelf life, is easy to use, is an excellent substitute for vegetables in side dishes, and makes a great garnish for vegetarian dishes. The *Lupine Cress* also matches very well with light, easily digestible fish and white meat dishes.

Origin

The *Lupine Cress* originates from the Mediterranean region. It was primarily found on the Iberian peninsula and in Greece, but historically its name has also been mentioned in Italy. The coarse seeds were used as play money in the Roman era.



Lupine Cress (Lupinus)

Availability and Storage

Lupine Cress is available all year round and can be kept at a temperature of between 2–7°C for up to seven days.

Produced according to socially responsible cultivation methods, *Lupine Cress* satisfies hygiene standards in the kitchen. You can use this product directly, as it is cultivated cleanly and hygienically.



Sweet



Umami



Salt



Sour



Bitter



Solitary Box: 16x
(30x40x14 cm)



CressSingle Box: 12x
(30x40x14 cm)

Koppert Cress B.V.

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