



## KOPPERT CRESS

*Architecture Aromatique*

# Sechuan Cress®

<b>Taste</b>	Sparkling, electric, numbing
<b>Usage</b>	Cocktails, amuses, desserts, ice cream
<b>Culture</b>	Socially responsible culture with biological crop protection
<b>Availability</b>	Year round
<b>Storage</b>	Up to seven days at 12-16°C

### Taste and Usage

Sechuan Cress® is the Koppert Cress brand name for an edible plant. A green leaf, which creates a light sparkling (champagne) to anaesthetic sensation in the mouth. It has no taste, nor does it influence the taste, but it is an experience, a real attention hiker!

Sechuan Cress is a great addition to cocktails, fruit juices, amuses-bouches, and sorbets. It stimulates the appetite and cleanses the palate.

### Origin

Sechuan Cress has been developed from the plant that produces the Sechuan Button, the effect however is much milder. The plant which has its origin in Africa and South America, when those two continents were still connected. Now it is only found in specific areas of Africa. The name Sechuan Buttons was chosen because of its flavour, which is comparable to the Sechuan Pepper.



Sechuan Cress (*Spilanthes*)

### Availability and Storage

Sechuan Cress is available year round and can easily be stored for up to seven days at a temperature of 12-16°C.

Produced in a socially responsible culture, Sechuan Cress meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.



Zoet/Sweet/  
Süß/Doux



Umami



Zuur/Sour/  
Saur/Aigre



Bitter/Amer



Zout/Salt/  
Salzig/Salé



Content: 16 cups in a solitary box (30x40 cm)

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