



KOPPERT CRESS

Architecture Aromatique

Zorri Cress

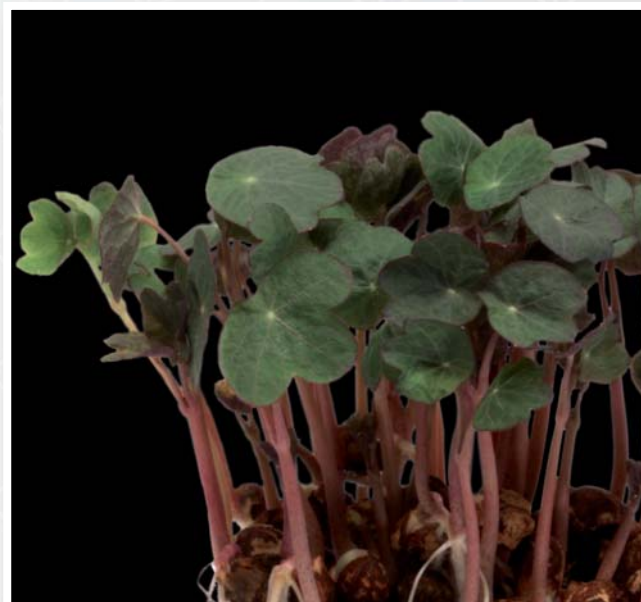
Taste	Spicy, horseradish
Usage	mackerel, fresh-tasting dishes, ravioli, sheep's cheese
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Origin
Zorri Cress is the young sprout of the Nasturtium. This is a spicy decorative plant which has been growing in our gardens for centuries.

The plant originates from the Andes and arrived in Europe in the sixteenth century via Peru. The leaf is shaped like a shield, which is why the plant was regarded as a symbol of victory.

Availability and Storage
Zorri Cress is available year round and can easily be stored for up to seven 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 in a socially responsible culture, Zorri Cress meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically



Zorri Cress (*Tropaeolum*)



Zoet/Sweet/
Süß/Doux



Umami



Zuur/Sour/
Saur/Aigre



Bitter/Amer



Zout/Salt/
Salzig/Salé

