KOPPERT CRESS
Architecture Aromatique

ACLLA CRESS®

fresh, minty, citrus notes

Aclla Cress has a fresh, citrusy flavour. The cress works well in both sweet dishes and savoury dishes. Combinations with desserts would be the logical first idea. With a little more creativity, the cress also works well in combination with vegetables such as tubers, parsnips, or tomatoes. It also makes a fine addition to fatty dishes such as black pudding, poultry, or foie gras.

www.koppertcress.com

Available on the App Store · Google play

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ADJI CRESS

acidic, spicy

Adji Cress originates from the Far East, in particular South Korea and China.

In Japan, it is a centuries-old delicacy as the leaves were eaten as salad with oily fish and used widely in herbal medicine for their apparent cooling and blood-clotting properties.

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Available on the App Store · Google play

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AFFILLA CRESS®

fresh peas

Affilla Cress is characterised by its highly unusual and decorative shape.
Affilla Cress is related to the sugar pea, making it a good substitute for peas in recipes. The product's sweet taste does well in combinations with bitter and tangy dishes.
Affilla Cress can be used in hot or cold dishes, or in salads where its pea-like flavour really comes through.

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Available on the App Store · Google play

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ATSINA® CRESS

sweet aniseed with notes of fennel

Atsina Cress has a sweet aniseed taste. This flavour naturally does well in sweet dishes and is particularly good in desserts with chocolate, including white chocolate.

With its notes of fennel; Atsina Cress is tasty in combinations with mild fish, like sea bass, cod, halibut, and wolffish.

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Available on the App Store · Google play

KOPPERT CRESS
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BASIL CRESS

genuine basil

The flavour of Basil Cress really comes through in combination with veal, lamb, or chicken. It's also the perfect addition to salads, vegetables, or in vegetable dishes.

A special quality of Basil Cress is the fact that it can be heated without losing its cress flavour.

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BORAGE CRESS

oyster, cucumber

The cress has an unmistakably clean and refreshing taste, with salty notes reminiscent of oyster. Borage Cress makes an excellent addition to shellfish or lightly cooked and cold smoked fish.

We also recommend combining Borage Cress with meat or steak tartare.

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BROCCO CRESS®

raw broccoli

The taste of BroccoCress is very mild. It tastes wonderfully on cheese.

It is also good for decoration of all kinds of dishes, a perfect finish for soups and sauces and a very good product to add to a diet.

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Available on the App Store · Google play

KOPPERT CRESS
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CHILLI CRESS

spicy mustard

With its hot radishy taste, Chilli Cress is a spicy and decorative addition to dishes.

The flavour of Chilli Cress really comes through in dishes which ordinarily call for radish. It is also a good addition to cold salads.

In hot dishes, Chilli Cress can be combined with fatty or crunchy dishes.

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DAIKON CRESS®

horse radish, radish

Daikon Cress originates in Japan. The sharp radishy flavour of its namesake the daikon makes Daikon Cress a flavourful addition to dishes.

The cress does well in combinations with raw fish such as tuna, salmon, mackerel, and herring. Daikon Cress also adds that little bit extra to a tossed salad.

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Available on the App Store · Google play

KOPPERT CRESS
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GHOA CRESS®

citrus,
mild coriander

In Ghoa Cress one recognizes the fresh taste of citrus and mild coriander. Ghoa Cress perfectly combines with fish or poultry. Ghoa Cress is the perfect addition to a soup or salad. It can also be used in desserts, particularly desserts with tropical fruit or gin. Ghoa Cress is an interesting ingredient, because evidence suggests it's beneficial to your health. The seed pod can also be used.

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Available on the App Store · Google play

KOPPERT CRESS
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HONNY® CRESS

honey sweet

Honny Cress is as sweet as honey. Its intense sweetness means that Honny Cress is an excellent addition to desserts. Particularly in desserts and pastries, this ingredient offers endless possibilities.
Its sweetness can also be used to balance out bitter or sour ingredients. Honny Cress can be perfectly combined with white mould cheeses, tangy fruit, or strained yoghurt.

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Available on the App Store · Google play

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LIMON CRESS

limon, anis

Limon Cress has a delicious scent and taste of lime. You may also be able to notice subtle hints of aniseed. The lime flavour comes through well in desserts.

But this fresh-tasting cress is also a good addition to fruit cocktail - and alcoholic cocktails! The aniseed notes of Limon Cress come out best in combinations with shellfish.

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Available on the App Store · Google play

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LUPINE CRESS

Slightly bitter,
fresh, crisp

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.

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MELISSA CRESS

Mint flavour,
lemon fragrance

Use in combination with sweet products such as crustaceans, molluscs and white fish, vegetables such as pumpkin, sweet potato, fennel, citrus & sour apple. Also suitable for Asian-related dishes and in combination with heavy flavours such as lamb, cheese or game.

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MOTTI CRESS

very aromatic, like
leaf celery or lovage

Motti Cress is a tasty and decorative variety of cress. The cress can be combined with many other ingredients in a wide range of dishes.

The plant is a natural flavour enhancer and can be used in low-salt (low sodium) dishes. The powerful aroma makes this product suitable for use in both hot and cold dishes.

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Available on the App Store · Google play

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MUSTARD CRESS

horse radish, wasabi

Mustard Cress has a strong flavour of wasabi and mustard. This variety has been selected for the strong flavour in the young plant.

Mustard Cress brings out the flavour of salads and does well combined with carpaccio or raw fish. The cress also makes a spicy addition to a cold meat or fish dish. Mustard Cress is tasty in Asian dishes.

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Available on the App Store · Google play

KOPPERT CRESS
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PERSINETTE® CRESS

parsley

Very popular garnish and seasoning for soups, meat, fish and poultry. Add just before serving to prevent adding bitterness to the dish. Use fresh rather than cooking, deep-frying or drying.

Due to the finer structure of the young plant, the cress differs from the traditional variety in its subtler flavour and pleasant feel in the mouth.

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Available on the App Store Google play

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RED MUSTARD CRESS

mild mustard with notes of cauliflower

Red Mustard Cress has a mild mustard flavour with notes of cauliflower. The colour of the cress gives it a playful character. Red Mustard Cress goes well with hearty meats and fish, such as beef tenderloin or skate wing. It also combines well with different cabbages and potato. A mustard soup is only complete after a topping with fresh Red Mustard Cress.

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Available on the App Store Google play

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ROCK CHIVES®

mild garlic

Rock Chives is characterised by the little black dot at the top. This is the seed pod. The pod gives the product a bit of a playful character.

Rock Chives has a delightful garlic taste which works well in herb butter, oil, or tzatziki. It also tastes good in vegetable dishes and with fish or meat.

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Available on the App Store Google play

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RUCOLA CRESS®

young spicy nut

The taste reminds of nuts. The extra fine leaves from the Rucola Cress make it suitable for decorating items with a blunt taste, but it also works well in a salad and in a mashed potato. In case it is cooked, e.g. in a pasta sauce with some ham, cheese, cream and shallots. We recommend that if you use it in cooked dishes, you add it last. Rucola Cress makes a fantastic pasta sauce.

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Available on the App Store Google play

KOPPERT CRESS
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SAKURA CRESS®

black radish, radish

Sakura Cress has the flavour of radish, and its beautiful deep red colour makes it a great visual addition to a dish too.

The cress adds a fresh, spicy taste to fatty dishes such as steak tartare or tuna. Sakura Cress has a wide range of uses, and it's particularly good in cold dishes.

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Available on the App Store Google play

KOPPERT CRESS
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SALICORNIA CRESS

salty, crisp

Salicornia Cress has a mildly salty taste and a good crunch, which makes it perfectly suited to fish dishes.

Its salty taste means you can use Salicornia Cress as a salt substitute in any dish.

Because the cress is young, the stems are tender, and you can use the entire plant.

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Available on the App Store Google play

KOPPERT CRESS
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SCARLET CRESS

mild red beet

Scarlet Cress is a very decorative cress with the mild flavour of red beet. The earthy taste of the cress combines well with sweet flavours in desserts.

Combining it with fish or meat brings out the red beet flavour. Its colourful accent makes it a good addition to salads, too.

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Available on the App Store Google play

KOPPERT CRESS
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SECHUAN CRESS®

sparkling, electric, numbing

A green leaf, which creates a light sparkling (champagne) to anesthetic 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 addi- tion to cocktails, fruit juices, to an amuse-bouche, and sorbets. It stimulates the appetite and cleanses the palate.

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SHISO GREEN

mint, anis

The taste of Shiso Green combines very well with (raw) fish. But there are more options. It fits very well on a plate of cheese, in a salad and in a sandwich.

A winning combination worth trying is raw tuna fish with the shiso green – perfect!

Another option is making it part of a beef carpaccio.

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SHISO PURPLE

cumin

The unique taste is slightly reminiscent of cumin.

Shiso Purple can be used in a variety of dishes and is also extremely decorative. It tastes best when combined with wild mushrooms, cheese, or bouillon. We also recommend combining Shiso Purple with raw fish.

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TAHOON® CRESS

forest,
roasted beechnut

The seeds have a very strong beechnut taste, which is also present in the young plants of Tahoon Cress. The taste sticks on your tongue for a long time. Tahoon Cress does well with game, cheese, or in a nut salad. Even when it's not game season, Tahoon Cress is fantastic with tapenades, oil, and sauces. Slightly heating the cress brings out its flavour even more.

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VENE CRESS

slightly acidic

The small green leaves with delicate red veins complement the attractive garnish of your dish. The slightly acidic flavour offers plenty of possible ways of using this variety of cress.

Vene Cress is a particularly appealing ingredient in fatty dishes such as oily fish (like mackerel), sweetbread, or liver, as well as in a green salad.

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ZORRI CRESS

spicy, horseradish

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.

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