



KOPPERT CRESS

Architecture Aromatique

Hippo Tops

Taste	Spicy watercress
Usage	Decorative, tasty and as ingredient
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2–7°C

Taste and Usage

Hippo Tops is a watercress selection, with purple markings at the end of the leaves. *Hippo Tops* are easy to use and combine perfectly with a wide range of dishes.

A common use is watercress soup. But *Hippo Tops* are also suitable for use as a salad and in combination with soft meats or other vegetables.

Origin

Hippo Tops is an aquatic plant that still grows wild in Europe and Asia. The plant originates from the north-east side of the Himalayas. The name *Hippo Tops* is derived from Hippocrates. This Greek philosopher was the first to recognize the beneficial health effects of watercress.



Hippo Tops (*Nasturtium*)

Availability and Storage

Hippo Tops are available all year round and can be kept at a temperature of between 2–7°C for up to a week.

Produced according to socially responsible cultivation methods, *Hippo Tops* satisfy hygiene standards in the kitchen. The shoots are cultivated cleanly and hygienically.



Content: 50 tops per tray



Sweet



Umami



Salt



Sour



Bitter

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