

CRESS & MICROGREENS

Adji Cress

A hot cress that replaces pepper with elegance and freshness.

Adji Cress is a microgreen with a distinctly peppery taste, close to black pepper. Harvested very young, it brings heat without the dryness of ground spice. It pairs as well with seafood as with meat, and lets you season a plate with a simple gesture.

FLAVOUR
Peppery, hot, black pepper note

ORIGIN
Netherlands

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Netherlands	●	●	●	○	●	●	●	●	●	●	●	●

Indicative calendar based on our sales. Our sales team will confirm current availability.

Pack sizes

• **16 punnets**	Netherlands

In the kitchen

- On shellfish or raw fish
- To lift poultry or grilled meat
- To finish a fleshy roasted vegetable

Orders and prices
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