

CRESS & PLANT SPECIALITIES

Garden Cress

Garden cress from Koppert Cress, tasting of mustard and radish.

Garden Cress is a garden cress grown by Koppert Cress, delivered live in its punnet. Its small green leaves have a peppery flavour, between mustard and radish. It is cut at the last moment and used without rinsing. It is delivered in cases of ten punnets.

FLAVOUR
mustardy, peppery, radish

ORIGIN
Netherlands

BOTANICAL NAME
Lepidium

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

- **10 punnets** — Netherlands

In the kitchen

- Over an egg, a sandwich or an open sandwich
- In a soup or a salad
- To finish a plate

Technical sheet — Koppert Cress

Taste / aroma	mustard, peppery, radish · Bitter, Sour, Umami
Storage	Cold, 2-7 °C
Size	Minimum 2.5 cm above the growing medium. There must be enough seeds on the growing medium so that no gaps form between the cress leaves once it has reached maturity.
Pairings	It gives soups and salads an aromatic, spicy taste. Its flavour comes through fully on bread with sugar or on a hard-boiled egg. A real delight: a strawberry milkshake with a few garden cress leaves.
Availability	Garden Cress is available all year round and keeps for up to 7 days. The storage temperature for this product is between 2°C and 7°C. The optimum temperature, which preserves the best quality, is between 2°C and 4°C. Because it is grown using biological pest control, it can be used immediately without even rinsing first.

Orders and prices

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