

CRESS & MICROGREENS

Daikon Cress

The heat of daikon radish in a fine, crunchy shoot.

Daikon Cress is the young shoot of the daikon radish, known in Japan as kaiware. Its fine stems and small crunchy leaves have a pronounced radish taste, stronger than red radish, with a hint of horseradish. It lifts raw fish and Japanese cuisine.

FLAVOUR
Hot radish, horseradish 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 sashimi or a chirashi
- To lift a crudités salad
- With beef tataki or a tartare

Orders and prices

Moorea — 69 rue de Perpignan, Bâtiment D3, marché international de Rungis, 94550 Rungis
01 56 70 62 40 · commercial@moorea.fr · qualite@moorea.fr