

KOPPERT CRESS
Architecture Aromatique



JULY FEATURE

Sechuan Button

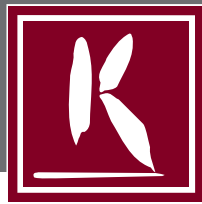
Item #93333 | 30 ct

Perfect for Summer with an “Electric” Sensation!

Uses: To munch on, in a cocktail, crumbled in a sorbet or an ice cream, with the desserts, for dressing, with raw fish, as palate cleanser

Item #	Item	Pack Size	Flavor Profile
CUT MICRO GREENS			
97653	MICRO ARUGULA <i>Uses: grilled calamari, veal milanese - compliments</i>	4 OZ	pepper, young peanuts cheese such as parmesan, feta, gorgonzola, fresh mozzarella, etc
97679	MICRO BASIL ITALIAN <i>Uses: caprese, pesto, tuna</i>	4 OZ	genuine Italian basil
97694	MICRO BULLS BLOOD <i>Uses: borscht, risotto, savory dishes, bacon, prociutto</i>	4 OZ	fresh baby beets
97666	MICRO CILANTRO <i>Uses: carne asada, Moroccan tangerine</i>	4 OZ	citrus, ginger, wild cilantro
97680	MICRO RAINBOW MIX <i>Uses: chef's choice</i>	8 OZ	fresh blend of micros
97979	MICRO RUBY MIX <i>Uses: chef's choice</i>	4 OZ	fresh blend of red micros
LIVING MICRO			
97774	MICRO PEA AFFILLA CRESS LIVING <i>Uses: Asian stir fry, short ribs, soup</i>	2 LB	sweet peas
97777	MICRO LIVING SAKURA <i>Uses: chef's choice</i>	2 LB	fresh assortment of living micros
99844	RADISH DAIKON SPROUT CRESS <i>Uses: braised short ribs, salads, tacos, sushi, soup, burgers, sandwiches</i>	2 LB	black radish
97847	ZORI CRESS <i>Uses: duck and chicken, eggs, honey, lamb, ocean fish, pork, root vegetables, salads</i>	2 LB	horseradish, spicy
SPECIALTY			
99745	FLOWER EDIBLE PANSY <i>Uses: gorgonzola bruschetta, spring salad, candied</i>	50 CT	slightly mint, slightly sweet
93319	LEAVES RED SORREL <i>Uses: fish, Stir-frys, veal</i>	2.5 OZ	lettuce, slightly acidic
93324	MICRO PEA TENDRILS <i>Uses: ravioli with truffles, stir fry</i>	8 OZ	sweet peas
93328	PEA GREENSTENDRILS LIVING <i>Uses: spring summer salads</i>	1/FLAT	sweet peas
93333	SECHUAN BUTTONS <i>Uses: champagne cocktails, crudo, sorbet</i>	30 CT	electifying, tingling sensation
98530	WHEATGRASS (FLAT) <i>Uses: mixed in cocktails, pressed for juice</i>	1/FLAT	sweet

Full Line Available for Special Order - See All Items at usa.koppertcress.com



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Planning Ahead - Seasonal Suggestions



Jul: Sechuan Button
Summer Desserts & Cocktails



Aug: Popcorn Shoots
Great Flavor for Summer Specials



Sept: Micro Basil
Great Fresh Flavor



Oct: Micro Bull's Blood
Earthy Flavor for Hearty Fall Dishes



Nov: Edible Marigolds
Perfect Color for Seasonal Specials



Dec: Micro Ruby Mix
Vivid Color for Cold Weather



(Koppert Cress Greenhouses)

About Koppert Cress

Koppert Cress BV started on July 1, 2002 in the Netherlands, after being purchased by Rob Baan. In October, 2006, we proudly launched our first franchise in the United States. Our 30,000 sq ft greenhouse is located in Cutchogue, New York. This strategically positioned location guarantees fresh supply across the United States. Our state-of-the-art greenhouse facilities reflects the demand for fresh, clean and outstanding flavored Micro-Greens, Micro-Vegetables and Specialties.

We never stop improving our techniques in search for the perfection of client relationships, new products, packaging and freshness. We aim at the chef who wants year-round supply of clean, fresh, HACCP certified, rare ingredients in order to create his or her signature dish. We challenge restaurateurs not only to use our product as decoration, but as unique and flavorful condiments.



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