

KOPPERT CRESS
Architecture Aromatique



JUNE FEATURE

Micro Rainbow Mix

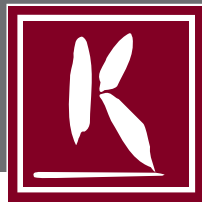
Item #97680 | 8 oz

Colorful, fine-leaved mix containing several micro green varieties.

Uses: chef's choice

Item #	Item	Pack Size	Flavor Profile
CUT MICRO GREENS			
97679	MICRO BASIL ITALIAN <i>Uses: caprese, pesto, tuna</i>	6 OZ	genuine Italian basil
97694	MICRO BULLS BLOOD <i>Uses: borscht, risotto, savory dishes, bacon, prosciutto</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
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
SPECIALTY			
99745	FLOWER EDIBLE PANSY <i>Uses: gorgonzola bruschetta, spring salad, candied</i>	50 CT	slightly mint, slightly sweet
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	delicate pea flavor
98530	WHEATGRASS (FLAT) <i>Uses: mixed in cocktails, pressed for juice</i>	1/FLAT	sweet
99748	FLOWER EDIBLE MARIGOLD <i>Uses: soups, pasta or rice dishes, herb butters, and salads</i>	50 CT	spicy, peppery

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



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Planning Ahead - Seasonal Suggestions



Jun: Micro Rainbow Mix
Kick Off Summer



Jul: Sechuan Buttons
Summer Dessert & Cocktail Buzz



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

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.



(Koppert Cress Greenhouses)

6/1/18