



**KOPPERT CRESS**  
*Architecture Aromatique*



*Koppert Cress specializes in cresses; seedlings of unique plants, which each have their own specific effect on the senses. Flavour, fragrance, feel or presentation, there is a cress for all. And the assortment is widening. Every year at least one new item is added to the collection of Micro-vegetables. A collection, which is presented as 'Architecture Aromatique'.*



Culina Pte Ltd  
24 Senoko Way  
Singapore 758046  
T: (65) 6753 6966 F: (65) 6753 2420

*Quality of Perishables has to be checked on Delivery -  
Rejection will not be accepted more than 24 hours after  
delivery - Thank you for your understanding*

**CRESSES**

**ACCLA CRESS**



Accla Cress has a fresh, citrusy flavour. The cress works well in both sweet dishes and savoury dishes. Combinations with desserts would be the logical first idea. With a little more creativity, the cress also works well in combination with vegetables such as tubers, parsnips, or tomatoes. It also makes a fine addition to fatty dishes such as black pudding, poultry, or foie gras.

**ADJI CRESS**



Adji Cress originates from the Far East, in particular South Korea and China. In Japan it is a centuries-old delicacy as the leaves were eaten as salad with oily fish and used widely in herbal medicine for their apparent cooling and blood-clotting properties.

**AFFILLA CRESS**



Affilla Cress is characterised by its highly unusual and decorative shape. Affilla Cress is related to the sugar pea, making it a good substitute for peas in recipes. The product's sweet taste does well in combinations with bitter and tangy dishes. Affilla Cress can be used in hot or cold dishes, or in salads where its pea-like flavour really comes through.

**ASANGA CRESS**



Asanga Cress is a sturdy type of cress with a light acidic flavour, which makes it an ideal accompaniment to fatty food types such as eel, mackerel, liver, and sweetbread. Asanga Cress also makes a wonderful addition to salads, in combination with crab, lobster, or shellfish.

**ATSINA CRESS**



Atsina Cress has a sweet aniseed taste. This flavour naturally does well in sweet dishes and is particularly good in desserts with chocolate, including white chocolate. With its notes of fennel, Atsina Cress is tasty in combinations with mild fish, like sea bass, cod, halibut, and wolffish.

**BASIL CRESS**



Basil Cress is a bold, fresh cress with flavours of basil and mild notes of clove. Because the leaves are young, the cress can be used whole. The flavour of Basil Cress really comes through in combination with veal, lamb, or chicken. It's also the perfect addition to salads, vegetables, or in vegetable dishes. A special quality of Basil Cress is the fact that it can be heated without losing its cress flavour.

**BLINQ CRESS**



The leaves of the Blinq cress feature tiny crystals, giving the plant an attractive appearance and a good bite. The flavour Blinq Cress ranges from fresh and briny to salty, and combines well with briny and acidic dishes. Suitable for combinations with meat, such as steak tartare, entrecôte, or Wagyu beef, and fish, such as anchovies or mackerel. The possibilities are very wide-ranging.

**BORAGE CRESS**



Once you've tasted Borage Cress, you'll understand why the Dutch call it "cucumber herb". The cress has an unmistakably clean and refreshing taste, with salty notes reminiscent of oyster. Borage Cress makes an excellent addition to shellfish or lightly cooked and cold smoked fish. We also recommend combining Borage Cress with meat or steak tartare.

**BROCCO**



The taste of BroccoCress is very mild. It tastes wonderfully on cheese. It is also good for decoration of all kinds of dishes, a perfect finish for soups and sauces and a very good product to add to a diet.

Culina Pte Ltd  
24 Senoko Way  
Singapore 758046  
T: (65) 6753 6966 F: (65) 6753 2420

*Quality of Perishables has to be checked on Delivery -  
Rejection will not be accepted more than 24 hours after  
delivery - Thank you for your understanding*

**CHILLI CRESS**



With its hot radishy taste, Chilli Cress is a spicy and decorative addition to dishes. The flavour of Chilli Cress really comes through in dishes which ordinarily call for radish. It is also a good addition to cold salads. In hot dishes, Chilli Cress can be combined with fatty or crunchy dishes.

**DAIKON CRESS**



Daikon Cress originates in Japan. The sharp radishy flavour of its namesake the daikon makes Daikon Cress a flavourful addition to dishes. The cress does well in combinations with raw fish such as tuna, salmon, mackerel, and herring. Daikon Cress also adds that little bit extra to a tossed salad.

**GARDEN CRESS**



Garden cress is a very popular type of cress that can be used in countless different ways. It provides a peppery, aromatic flavour in soups and salads. It can be used as a very tasty sandwich filling with sugar or a hard-boiled egg. Try a milkshake made with strawberries and a little garden cress.

**GHOA CRESS**



In Ghoha Cress one recognizes the fresh taste of citrus and the fragrance of mild coriander (cilantro). These micro vegetables perfectly fit in fish or poultry. Ghoha Cress is the perfect addition to soup or salad. Ghoha Cress can also be used in desserts, particularly desserts with tropical fruit or gin. It's not just its refreshing flavour and decorative appearance that make Ghoha Cress an interesting ingredient, but also because evidence suggests it's beneficial to your health. Most people are unaware that the seed pod can also be used.

**HONNY CRESS**



Honny Cress is, as its name suggests, as sweet as honey. Its intense sweetness means that Honny Cress is an excellent addition to desserts. The leaves have a clean taste which lingers in the mouth. Particularly in desserts and pastries, this no-calorie ingredient offers endless possibilities. Its sweetness can also be used to balance out bitter or sour ingredients. Honny Cress can be perfectly combined with white mould cheeses, tangy fruit, or strained yoghurt.

**KIKUNA CRESS**



Kikuna Cress is a decorative cress variety with the clean flavour of carrot and celery. The cress goes well with Japanese fish dishes and salads, as well as with lamb and veal. In fact, Kikuna Cress is tasty in any dish which calls for carrots.

**LIMON CRESS**



Limon Cress has a delicious scent and taste of lime. You may also be able to notice subtle hints of aniseed. The lime flavour comes through well in desserts. But this fresh-tasting cress is also a good addition to fruit cocktail - and alcoholic cocktails! The aniseed notes of Limon Cress come out best in combinations with shellfish.

**MOTTI CRESS**



Motti Cress is a tasty and decorative variety of cress. It is the young seedling of an aromatic herb that has been used in cooking for centuries and that can be combined with many other ingredients in a wide range of dishes. The plant is a natural flavour enhancer and can be used in low-salt (lowsodium) dishes. The powerful aroma makes this product suitable for use in both hot and cold dishes.

**MUSTARD CRESS**



Mustard Cress has a very pungent taste, not easily recognised by the consumer. Most would call it 'pepper' or something similar. A mashed potato with some butter and a dot of Mustard Cress gives a totally new appearance to an old product.

**PERSINETTE CRESS**



Very popular garnish and seasoning for soups, meat, fish and poultry. Add just before serving to prevent adding bitterness to the dish. Use fresh rather than cooking, deep-frying or drying. Due to the finer structure of the young plant, the cress differs from the traditional variety in its more subtle flavour and pleasant feel in the mouth.

**RED MUSTARD CRESS**



Red Mustard Cress has a mild mustard flavour with notes of cauliflower. The colour of the cress gives it a playful character. Red Mustard Cress goes well with hearty meats and fish, such as beef tenderloin or skate wing. It also combines well with different cabbages and potato. A mustard soup is only complete after a topping with fresh Red Mustard Cress.

**ROCK CHIVES**



Rock Chives is characterised by the little black dot at the top. This is the seed pod. The pod gives the product a bit of a playful character. Rock Chives has a delightful garlic taste which works well in herb butter, oil, or tzatziki. It also tastes good in vegetable dishes and with fish or meat. An interesting detail is that the seed pod gets crispy when it is heated.

**RUCOLA CRESS**



The Rucola Cress has an extremely strong taste. It is amazing how much flavour there is in such a small leaf. The taste reminds of nuts. The extra fine leaves make it suitable for decorating items with a blunt taste, but it also works well in a salad and in a mashed potato. In case it is cooked, e.g. in a pasta sauce with some ham, cheese, cream and shallots. We recommend that if you use it in cooked dishes, you add it last. Rucola Cress makes a fantastic pasta sauce.

**SAKURA CRESS**



Sakura Cress has the flavour of radish, and its beautiful deep red colour makes it a great visual addition to a dish too. The cress adds a fresh, spicy taste to fatty dishes such as steak tartare or tuna. Sakura Cress has a wide range of uses, and it's particularly good in cold dishes.

**SALICORNIA CRESS**



Salicornia Cress has a mildly salty taste and a good crunch, which makes it perfectly suited to fish dishes. Its salty taste means you can use Salicornia Cress as a salt substitute in any dish. Because the cress is young, the stems are tender, and you can use the entire plant.

**SCARLET CRESS**



Scarlet Cress is a very decorative cress with the mild flavour of red beet. The earthy taste of the cress combines well with sweet flavours in desserts. Combining it with fish or meat brings out the red beet flavour. Its colourful accent makes it a good addition to salads, too.

**SECHUAN CRESS**



A green leaf, which creates a light sparkling (champagne) to anaesthetic sensation in the mouth. It has no taste, nor does it influence the taste, but it is an experience, a real attention hiker! Sechuan Cress is a great addition to cocktails, fruit juices, amuses-bouches, and sorbets. It stimulates the appetite and cleanses the palate.

**SHISO GREEN CRESS**



The taste of Shiso Green combines very well with (raw) fish. But there are more options. It fits very well on a plateau of cheese, in a salad and on a sandwich. As fresh tuna fish is widely available, try raw tuna tartar in combination with the Shiso Green it is a winner. Another option is making it part of a Beef Carpaccio.

**INDENT**  
**PRODUCTS FROM NETHERLANDS**

**SHISO PURPLE**



The unique taste is slightly reminiscent of cumin. Shiso Purple can be used in a variety of dishes and is also extremely decorative. It tastes best when combined with wild mushrooms, cheese, or bouillon. We also recommend combining Shiso Purple with raw fish.

**TAHOON CRESS**



The seeds have a very strong beechnut taste, which comes back in the young plants of Tahoon Cress. The taste sticks on your tongue for a long time. Tahoon Cress does well with game, cheese, or in a nut salad. Even when it's not game season, Tahoon Cress is fantastic with tapenades, oil, and sauces. Slightly heating the cress brings out its flavour even more.

**VE NE CRESS**



Vene Cress is a highly decorative product with an unexpected flavour. The small green leaves with delicate red veins complement the attractive garnish of your dish. The slightly acidic flavour offers plenty of possible ways of using this variety of cress. Vene Cress is a particularly appealing ingredient in fatty dishes such as oily fish (like mackerel), sweetbread, or liver, as well as in a green salad.

**ZORRI CRESS**



Zorri Cress' spicy taste makes a good combination of refreshing dishes. Zorri Cress can be used in cold and warm dishes, combining specifically well with ravioli, sheep's cheese or mackerel.

**SPECIALITIES**

**ANISE BLOSSOM**



Anise Blossom tastes of aniseed with a hint of tarragon. The aromatic taste of tarragon is present in the stem, while the flavour of aniseed is in the flowers. Anise Blossom also goes excellently with desserts, amuses-bouches, and cocktails.

**APPLE BLOSSOM**



Apple Blossom goes well with desserts and cocktails. It can also be successfully combined with shellfish or smoked fish. Apple Blossom makes a delightful decoration in any dish.

**BEAN BLOSSOM**



Small, decorative purple flower with a sweet bean-like flavour and a crispiness at its heart. Combines well with summer dishes such as fish or poultry. It's delicious with summer vegetables, dishes made with fruits and herbs, and vegetarian dishes. Bean Blossom really stands out in combinations with desserts or chocolate.

**BLINQ BLOSSOMS**



BlinQ Blossom is a robust, juicy plant. With its crystalline appearance, it is a real eye-catcher in the range. The flavour of Blinq Blossom ranges from fresh and briny to salty, and it goes well with smoked dishes featuring meat or fish.

**CARDAMON LEAVES**



Cardamom Leaves has the typical flavour of cinnamon and salt, and has a fresh taste. Cardamom Leaves makes an excellent addition to drinks, for instance in a fresh-tasting infusion or mixed with gin. The leaves can also be used in sauces or stocks. The product also combines very well with fish. Warming the leaves will bring out the best of its flavour.

**CITRA LEAVES**



The leaf is decorative and silver-coloured on the inside. Citra Leaves have a bold, sour citrus taste. It's reminiscent of Granny Smith apples or light citrus. The sour taste is present in both the leaf and the stem. Citra Leaves can be used in a wide variety of dishes, from fish to poultry. It is also a good addition to salads or desserts.

**CORNABRIA BLOSSOM**



Cornabria Blossom® is the Koppert Cress brand name for an edible flower. Cornabria Blossom is a spring-fresh surprise and a colourful ingredient. The subtle lavender flavour makes it possible to use the flowers in a wide variety of dishes.

**CRESSABI LEAVES**



Cressabi Leaves are elongated green leaves with a spicy taste reminiscent of wasabi. Cut into strips, the leaves make a wonderful addition to salads or used as a garnish. The leaves can also be used whole to wrap up elements of a dish. The taste goes well with raw meat or fish. In addition, Cressabi Leaves are rich in vitamins, particularly vitamin C but also calcium and iron.

**DUSHI BUTTOND**



Very sweet, with mint and perfume. One button on a dessert is already a surprise. Delicious with red fruit or ice-cream. Dushi Button is very sweet, making it a good counterpart to bitter dishes. Combinations with sweet onion or citrus are also tasty. A truly exciting combination is Dushi Button with coffee. Hide it in a dish and the client will wonder where the taste comes from. It is also possible to crumble it.

### FLOREGANO



The aroma of Floregano is instantly reminiscent of the Mediterranean. The taste of fresh oregano. The decorative, flavourful character means that it works well in a variety of dishes. Floregano does well in Asian and lamb dishes. The flower is also tasty with sweet pepper, tomato, or courgette.

### FROM AGE LEAVES



From Age Leaves has large, "woolly" leaves, with the aromatic taste of French cheese. The green and red leaves are extremely decorative. The leaves can be used in both hot and cold dishes. From Age Leaves can be excellently combined with sweet ingredients, like red fruit or apple molasses.

### HIPPO TOPS



Hippo Tops is a watercress selection, with purple markings at the end of the leaves. Hippo Tops are easy to use and combine perfectly with a wide range of dishes. A common use is watercress soup. But Hippo Tops are also suitable for use as a salad and in combination with soft meats or other vegetables.

### JASMINE BLOSSOM



Jasmine is mostly known as an ingredient for tea, but it can be used in infusion in many different ways. Especially in wellseasoned dishes that develop a little sweetness, such as shellfish or crustaceans, duck liver or lobster bouillon. Make the extraction at low temperature. Too warm will result in a bitter flavour. Jasmine Blossom can be used with oriental dishes, curries, in bread macaroons and sauces. It combines perfectly with summer fruits and citrus.

### KAFFIR LIME LEAVES



The Kaffir Lime Leaves are glossy dark green on one side and light green on the other. The leaves grow in pairs with one larger leaf and one smaller leaf. The product is frequently used in Asian cuisine, for instance in soups, curries, or to add flavour to rice. The product also combines well with fish, lamb, pork, and chicken. It can also be used as an infusion for both alcoholic and non-alcoholic drinks.

### KIKUNA LEAVES



Kikuna Leaves are decorative leaves with a distinct flavour of carrot or celery. Kikuna Leaves can be used in salads, with raw fish, and in shellfish dishes. Kikuna Leaves are also very tasty in tempura batter.

### MAJII LEAVES



The natural capacity of storing moisture allows a chef to 'upload' various flavours to the Majii Leaf. Combine Majii Leaves with langoustine and green grapes, or with sour ingredients such as rhubarb. For the best taste combination, balance the Majii Leaves with sweet ingredients.

### OYSTER LEAVES



Oyster Leaves have a slight salty taste that highly resembles oysters and are therefore often referred to as Vegetarian Oysters. Combined with fish dishes, they are an interesting addition to the ingredients already available. Oyster Leaves can be used to lend a salty taste. They are excellent in surf and turf dishes, for instance. But they also make a challenging addition to coffee or chocolate.

### PAZTIZZ TOP



Paztizz Tops is a versatile ingredient with a pronounced aniseed flavour. Its fresh flavour is an excellent accompaniment to fish dishes and it combines surprisingly well with game. Paztizz Tops can also be used to enhance sweet dishes. Aperitif lovers are amazed by the similarity between the flavour of Paztizz Tops and that of a popular French aniseed drink. With its pointy, soft leaves, Paztizz Tops also has great decorative value.

## INDENT PRODUCTS FROM NETHERLANDS

### PEPQUINO



The slight sour cucumber flavour of Pepquino makes it a perfect ingredient for salads, in stir-fried dishes or simply as a snack. Pepquino absorbs every flavour, whether salty, sweet, or sour, if you prick the fruit or cut it open. Pepquino is decorative and adds something extra to any dish.

### PURPLE DELIGHT



Purple Delight has dark purple flowers in a pistachio coloured calyx. Surprisingly sweet flavour which ends in a hint of bitterness. Purple Delight works well with scallops, caviar, white fish, or meat. The flower can also be combined with chocolate, citrus, or artichokes. Use only the flower if you want the sweet flavour.

### SALAD PEA



Salad Pea has the subtle flavour of fresh garden peas, with a sweet, nutty aftertaste and a crunchy bite. It can be used in both hot and cold dishes, in salads, as an ingredient or as a garnish. Salad Pea can be used whole or in parts.

### SALTY FINGERS



Salty Fingers is a decorative, but tasty ingredient. The crunchy texture and salty, slightly bitter taste are a valuable addition to the salty products. Salty Fingers tingles the taste buds and makes a good combination with meat or mushrooms. It's a good choice with fish or shellfish dishes. Salty Fingers makes an exciting complement to the taste experience.

### SEA FENNEL



Sea Fennel has a number of uses in the culinary field. Working with Sea fennel requires precise dosage due to its concentrated aromas. When it is blanched, the full asparagus flavour is most evident. Sea Fennel does well with fatty ingredients and is good in combinations with shellfish. The plant is also said to have a diuretic effect, to cleanse toxins and improve digestion. However, there is no scientific proof for this.

### SECHUAN BUTTONS



For some people, the taste of the Sechuan Button, resembles an 'electric' shock. It starts with a champagne-like sensation at the top of the tongue. Then it moves around in the mouth. A kind of 'anaesthetic' feeling in the cheeks, a numb sensation followed by a saliva flush. Within a minute, however, this negative feeling is replaced by curiosity and the analysis of the different sensations, finally resulting in amazement. Sechuan Button is often used as an infusion in cocktails and amuses-bouches. The flavour of Sechuan enhances and balances other flavours. In view of the intense effect of the button we advise to be careful in combination with your choice of wines.



**SHISO LEAVES**



The very mild, but outspoken, taste with its strong fragrance makes it suitable to mix it into a salad. Take a small slice of fresh tuna, dip it in some Kikkoman soy sauce, wrap it into a Shiso Green Leaf and be amazed. A treat to your mouth. Try fresh tuna tartar mixed with fine shallots, some pepper and salt, a touch of soy sauce and some fresh chopped Shiso Green Leaves on top. In Asia it is popular as a Tempura. But as a variation we have fried a (well-dried with tissue paper) leaf in oil, and used it as decoration on a piece of meat. (dry it after frying on some paper and add some sea-salt.

**SHISO LEAVES PURPLE**



Shiso Leaves Purple is often dipped in special tempura batter and deep-fried. Elegant and tasty! It's also possible to simply fry it as decoration. Shiso Leaves can also be combined with game, mushrooms, or different types of fish. The leaf has an outspoken, herby taste. It can also be used as a decoration, particularly in the autumn, with game dishes

**SYRHA LEAVES**



Syrha Leaves give a tangy flavour to salads and sauces. The flavour of Syrha Leaves really comes through in fruit salads or in combinations with red fruit, white chocolate, or even coriander. The flavour comes from natural oxalic and ascorbic acid.

**VENUS VASE**



Syrha Leaves give a tangy flavour to salads and sauces. The flavour of Syrha Leaves really comes through in fruit salads or in combinations with red fruit, white chocolate, or even coriander. The flavour comes from natural oxalic and ascorbic acid.

**WHEAT GRASS**



Wheat Grass has a strong sweetish flavour. In the current health trends, Wheat Grass juice has become a very popular product. This popularity is due to the high content in fibres, chlorophyll, magnesium and selenium. Wheat Grass is one of the most generous natural sources of Vitamin A, B-complex, B12, C, E and K.

**YKA LEAVES**



Yka Leaves have a robust, acidic flavour with a slightly sweet undertone. With their deep purple colour and delicate markings, they are extremely decorative. Yka Leaves work well in combinations with lobster, scallops, and shellfish. They also make a delicious addition to vegetable dishes with 'earthy' flavours, incorporating beetroot, root vegetables, or tubers, for instance. They are a perfect accompaniment to smoked or grilled vegetables, fish and meats.