



KOPPERT CRESS USA

## Sakura Mix



**Packaging:** The Sakura Mix contains 6 varieties / 18 cups total. The mix will always contain 5 of the varieties pictured below. Our Cress is still growing and marketed on the original clean natural fiber (= long shelf life + no extra cleaning needed).

**Availability:** All year round

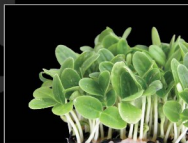
**Servings:** 80 to 100 (and more)

**Storage:** between 36 - 39°F



**Affilla Cress**

**Originated in:** China  
**Taste:** fresh peas  
**Use:** mild sweetish dishes



**Borage Cress**

**Originated in:** Middle East  
**Taste:** saltish, oyster, cucumber  
**Use:** fish, crustaceans/scallops, high tea sandwiches



**Sakura Cress**

**Originated in:** Japan  
**Taste:** black radish/radish  
**Use:** salads, appetizers



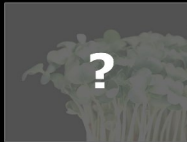
**Shiso Purple Cress**

**Originated in:** Japan  
**Taste:** cumin  
**Use:** mushroom dishes, game, soup, cheese, asparagus



**Tahoon Cress**

**Originated in:** Himalaya  
**Taste:** forest/roasted beechnut  
**Use:** game dishes, cheese



*The sixth variety of Cress in the Sakura Mix is variable, giving you a chance to discover our latest creations*

Produced in a socially responsible environment, Sakura Mix meets the hygienic kitchen standards. The product is ready to use since it is grown clean and hygienically. Sakura Mix and all of the Koppert Cress Collection are produced according to the HACCP Food Safety guidelines.



KOPPERT CRESS USA  
*micro-vegetables*

## Recipe Ideas



Pan seared scallops chorizo,  
quail yolk ravioli and **Affilla Cress**.

*Chef: Eric Hara - The Oak Room NYC*



Smoked ham hock, parmesan consomme with  
prosciutto, fondue, conchiglie and **Tahoon Cress**.

*Chef: Craig Hopson - Le Cirque NYC*



Broiled scallop "rosette", stewed Brussels sprouts,  
crispy rice, black Miso sauce and **Shiso Purple**.

*Chef de cuisine: Eddy Leroux - Daniel NYC*



Stoughton sea scallops in a blood orange reduction  
with American uni caviar and **Coriander Cress**.

*Chef: Marc Forgione - Marc Forgione NYC*



Dungeness crab in dashi, rhubarb gelee topped with  
**Sechuan Buttons** and **Basil Cress**.

*Chef: Ricky Estrellado - Nobu NYC*



Cauliflower panna cotta with caviar, cockle clams &  
orange emulsion with **Basil Cress**.

*Executive Chef: Gabriel Kreuther  
Chef de Cuisine Sandro Romano - The Modern NYC*

Koppert Cress USA  
23423 Middle Road / Route 48  
Cutchogue, NY 11935  
Tel: 516 437-5700  
Fax: 516 437-5703

To receive free samples send an e-mail to:  
[info@koppertcress.com](mailto:info@koppertcress.com)



[www.koppertcress.com](http://www.koppertcress.com)