



KOPPERT CRESS  
*Architecture Aromatique*

## Apple Blossom



<b>Origin</b>	Tropics and Subtropics
<b>Flavor</b>	Green apple, fresh, sour; slightly sweet
<b>Use</b>	Amuse-bouches, desserts, and salads
<b>Availability</b>	Year-round
<b>Packaging</b>	Tamper evident clamshells; 50 ct. blossoms
<b>Storage &amp; Shelf Life</b>	Store for up to seven days at 36 to 40°F

### Description

These 1.5 cm Apple Blossoms are a remarkable ingredient for the creative chef: outstandingly beautiful, elegant, and flavorful. They complement tropical fruit desserts, fresh cocktails, and summer salads. Unlike other flowers, Apple Blossoms can even be used for plating hot dishes! Their slight acidity offsets rich ingredients such as scallops, meat and seafood.

### History

A plant with over 1,500 species. Apple Blossoms are unisexual, with male and female flowers occurring separately on the same plant



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### Sustainability & Food-Safety

Apple Blossoms are cultivated in a socially responsible manner using environmentally friendly biological crop-protection systems. Grown in an ultra-hygienic and sustainable environment, our Apple Blossoms are produced under strict HACCP guidelines and only need to be rinsed under water.

Available from your favorite  
fruit & vegetable supplier  
Distributed by

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