



KOPPERT CRESS

Architecture Aromatique



Zorri Cress

Description

Zorri Cress' spicy taste makes a good ingredient in cold and warm dishes, combining specifically well with Roasted Pork Shoulder, Barley Porridge and Beetroot.

Availability and Storage

Zorri Cress is available year-round and can easily be stored for up to ten days.

Produced in a socially responsible culture, Zorri Cress meets all hygienic kitchen standards. The product is grown in a clean natural fiber.

Zorri Cress

Origin

Peru

Flavor

Spicy, horseradish

Use

In cold and warm dishes, combining specifically well with Pork, Root Vegetables, Ocean Fish, Salad Greens, Horseradish, Honey, Duck and Chicken, Eggs, Lamb

Availability

Year-round

Storage

Up to ten days at 36 to 40°F

Packaging

Cress box of 16 cups

History

Zorri Cress is the micro living version of the Nasturtium. This is a spicy, decorative plant that has grown in our gardens for centuries.

The plant originates in the Andes and arrived in Europe in the sixteenth century. The leaf is shaped like a shield, which is why the plant was regarded as a symbol of victory.

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Sustainability & Food-Safety

Zorri Cress is cultivated in a socially responsible manner using environmentally friendly biological crop-protection systems.

Grown in an ultra-hygienic and sustainable environment, our Zorri Cress is produced under strict HACCP guidelines and only needs to be rinsed under water.

Koppert Cress Corporate Chef Taylor Knapp



Need ideas or suggestions for your menu?
Ask our Chef Taylor Knapp:

Cell: (516) 606-6705
tknapp@koppertcressusa.com

Curriculum: Indiana native with a passion for ultra-fresh seasonal ingredients.

Education: Johnson & Wales University, Bachelor degree in Culinary Arts.

Training: Gracie's Fine Dining, while at school in Providence RI Noma (Denmark), Azurmendi (Spain), WD-50 (NYC)

Professional Experience: Sous Chef at Luce & Hawkins (NY), Executive Chef at First & South (NY).

Today, Taylor's passionate cooking can be found weekly at the North Fork pop-up restaurant PAWPAW. He is also owner of Peconic Escargot – the first USDA certified snail farm offering fresh escargots and snail caviar.

Koppert Cress USA

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