



## KOPPERT CRESS

*Architecture Aromatique*



Cornabria Blossom

### Description

Cornabria's bright and delicate blossoms elevate a wide spectrum of dishes and provide a beautiful addition to plate presentations.

It's subtle minty flavor makes it an easy and natural accompaniment to both savory and sweet dishes. Use can range from cocktails and desserts to salads, shellfish, and vegetable dishes.

### Availability and Storage

Cornabria Blossom is available year round and should be stored at a temperature between 36 and 40°F for up to seven days. Produced in a socially responsible culture, Cornabria Blossom meets all hygienic kitchen standards.

## Cornabria Blossom

|                     |  |
|---------------------|--|
| <b>Origin</b>       | Northern Spain   |
| <b>Flavor</b>       | Delicate buttery petals with a subtle spearmint flavor                             |
| <b>Use</b>          | Broad variety of applications including salads, shellfish, and pastry preparations |
| <b>Availability</b> | Year-round   |
| <b>Storage</b>      | Up to seven days at 36 to 40°F   |
| <b>Packaging</b>    | 50 ct. Blossoms  |

### History

Cornabria hails from the wood violet family and is available in a great variety of colors. The origins of the plant can be traced to the high mountains of Northern Spain where Cornabria can be found in countless shades and sizes. We have selected the most beautiful color variations and proudly make them available to you.

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## Sustainability & Food-Safety

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

Grown in an ultra-hygienic and sustainable environment, our Cornabria Blossom 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 every weekend 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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