



KOPPERT CRESS
Architecture Aromatique

Pepquiño



Origin	South America
Flavor	Fresh cucumber with slightly sour flavor.
Use	Appetizers, snacks, salads or stir-fry. Can be eaten whole.
Availability	From June to November
Storage	Store for up to ten days at 36 to 40°F.
Packaging	Tamper-evident clamshells: 8 oz. (approx. 9 pieces for 1 oz.)

Description

Pepquiños are micro cucumbers the size of grapes! They have a satisfying crunch and refreshingly tart cucumber melon flavor. These tiny cucumbers can be eaten whole with the skin or sliced, and they make an eye-catching cocktail garnish, an excellent pickle, or a wonderful accompaniment to a fresh fish crudo. Your imagination is the limit!

History

The Pepquiño is an all natural ancient species of cucumber first discovered in South America. It's closely related to the melon and has been a staple of the Mexican and Central American diets since pre-Columbian times.



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"The world's smallest watermelon"

NY Daily News

"Small but perfectly formed Pepquiño (micro melon), 20 times smaller than their full size counterparts."

Telegraph

"In fact, it is neither an underdeveloped melon nor the freakish product of a mad scientist"

Smithsonianmag

"The world's only bite-sized melon"

Slashfood



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