



KOPPERT CRESS
Architecture Aromatique

Leopard Leaves



Origin	Tropics and Subtropics
Flavor	Tart, crab apple
Use	Cocktails, salads, desserts, entrees, seafood
Availability	Year-round
Packaging	Tamper-evident clamshells; 25 ct.
Storage & Shelf Life	Store for up to seven days at 36 to 40°F

Description

Leopard Leaves have a tart, crab apple flavor and are perfect for salads and desserts. They compliment tropical fruit desserts, fresh cocktails, and summer salads. Their slight acidity offsets rich ingredients such as foie gras, meat, and seafood.

History

Our heirloom Leopard Leaves are a rare breed carefully selected from over 1,500 different species.



KOPPERT CRESS
Architecture Aromatique



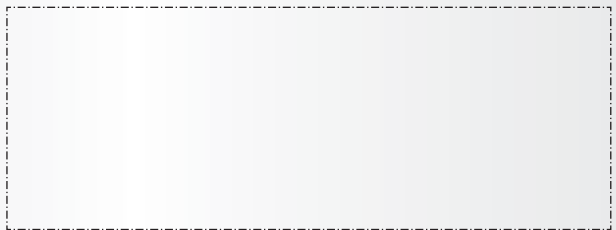
Sustainability & Food-Safety

Leopard Leaves are cultivated in a socially responsible manner using environmentally friendly biological crop-protection systems.

Grown in an ultra-hygienic and sustainable environment, our Leopard Leaves are produced under strict HACCP guidelines and only need to be rinsed under water.

Available from your favorite
fruit & vegetable supplier
Distributed by

Follow Us @KoppertCressUSA



www.usa.koppertcress.com

Koppert Cress USA • 23423 Middle Road / Route 48 • Cutchogue, NY 11935
Tel.: (631) 734-8500 • Fax: (631) 734-8499 • e-mail: info.usa@koppertcress.com