



KOPPERT CRESS  
*Architecture Aromatique*

## Oyster Leaves



<b>Origin</b>	Off the beaches of Northwestern Europe and North America
<b>Flavor</b>	Fresh oyster, salty, savory
<b>Use</b>	Seafood, fish, savory stocks, salads, amuse-bouches
<b>Availability</b>	Year-round
<b>Packaging</b>	Tamper evident clamshells; 25 ct.
<b>Storage &amp; Shelf Life</b>	Store for up to nine days at 36 to 40°F

### Description

Oyster Leaves lend a fresh, oceanic flavor to salads, soups, and roasted vegetables. Their iridescent sheen adds a beautiful aesthetic while their size and thickness are ideal for hors d'oeuvres and amuse-bouches.

A perfect ingredient for chefs looking to incorporate a seafood flavor profile into vegetarian, vegan and/or kosher dishes.

### History

Oyster Leaves grow on gravel ground in the northern parts such as Canada and Scandinavia.



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**Sustainability & Food-Safety**

The leaves are cultivated in a socially responsible manner using environmentally friendly biological crop-protection systems. Grown in an ultra-hygienic and sustainable environment, our Oyster Leaves 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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