



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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