



KOPPERT CRESS

Architecture Aromatique

Shiso Bicolor

- Taste** Mint, Basil, Cumin
- Usage** Fusion and Asian dishes, fish, cheese, salads
- Culture** Socially responsible culture with biological crop protection
- Availability** Year round
- Storage** Up to 7 days at 12–16°C

Taste and Usage

Shiso Bicolor is similar in looks to a mix of *Shiso Green* and *Shiso Purple* and offers a mix of minty, basil-like and mildly spicy flavours. It combines the freshness of mint and shiso with a touch of basil and undertones of cumin and anise.

In Japan all fish dishes are served with shiso. Its flavour goes well with raw fish. This does not stop the non-Japanese chef from using it in versatile ways as well. It is very attractive when the leaf is presented upside down and used in a dish. Beautiful green leaves at the top, while the underside has various shades of purple. The dark green colour resembles another kind of shiso, similar to Korean shiso.

Origin

Shiso originated in China and then spread to other parts of East Asia, including Japan and Korea. It has a long history of cultivation and culinary use in these regions, dating back thousands of years. In Japan and Korea, shiso has been cultivated for centuries and is a popular herb used in various fusion and Asian dishes as a garnish, in salads, sushi, tempura and as a wrapper for certain dishes. The unique two-coloured *Shiso Bicolor*, like the



Shiso Bicolor (Perilla)

other shiso varieties, is related to the stinging nettle. The unique taste experience and visually appealing presentation are an enhancement to Koppert Cress' portfolio.

Availability and Storage

Shiso Bicolor is available all year round and can be kept at a temperature of between 12–16°C for up to seven days.

Produced according to socially responsible cultivation methods, *Shiso Bicolor* satisfies hygiene standards in the kitchen. You can use this product directly, as it is cultivated cleanly and hygienically.



Sweet



Umami



Salt



Sour



Bitter

1	2	3	4
5	6	7	8
9	10	11	12
13	14	15	16

Solitary Box: 16x
(30x40x14 cm)



CressSingle Box: 12x
(30x40x14 cm)

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