



# KOPPERT CRESS

## *Architecture Aromatique*

## Gangnam Tops

<b>Taste</b>	Fresh, slightly bitter
<b>Usage</b>	Salads, sandwiches, oily fish, pumpkin, fennel, desserts
<b>Culture</b>	Socially responsible culture with biological crop protection
<b>Availability</b>	Year round
<b>Storage</b>	Up to seven days at 2-7°C

### Taste and Usage

A decorative and natural stem with a crunchy and fresh mouth feel. The fresh taste of the Gangnam Tops merges with a slightly bitter taste reminiscent of purslane.

Above all, Gangnam Tops make a tasty addition to salads or sandwiches, but combine well with multiple ingredients like oily fish; such as mackerel or herring, or vegetables; such as pumpkin, fennel, beans, pulses, and potato. Thanks to their mild flavour, they also go well with red fruits in desserts.

The light green colour and the length of the Gangnam Tops make them exceptionally decorative. They therefore fit in well with today's trends: the natural look and Nordic cuisine. Gangnam Tops are truly versatile.



Gangnam Tops (*Crassulaceae*)

### Origin

Gangnam Tops are the stems of a plant originating from South Korea, also found in parts of China and Thailand. Gangnam Tops belong to the sedum family. We all know sedum best as a ground cover plant; it is less well known that various varieties are actually edible. In Korean cuisine, sedum was recognised as an edible wild vegetable as early as the 16th and 17th centuries: Namul, used in dishes such as Dolnamul. These plants only grow in the wild.

Koreans know the product mainly as a spring vegetable, and attribute a number of positive properties to it. It is claimed that the plant counteracts the ageing of young connective tissue due to the high concentration of polyphenols.

Rob Baan recently brought the product back with him from South Korea following a culinary voyage of discovery with a number of top chefs. We have now developed a suitable cultivation method, so the product is readily available all year round and meets the appropriate food safety standards.



Content: 50 Tops per tray



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