

Koppert Cress unveils Fivola Blossom floral delight

03 June 2025 | News

This edible flower dazzles with its softly spicy bitterness, floral elegance, and hints of clove



This edible flower dazzles with its softly spicy bitterness, floral elegance, and hints of clove

Renowned for its innovative edible plants, Koppert Cress introduced its newest gem: the Fivola Blossom. Small yet stunning, this edible flower dazzles with its softly spicy bitterness, floral elegance, and hints of clove. But Fivola is more than just a pretty garnish, it's a flavour enhancer steeped in centuries of global history.

Ranging in colour from pale pink to deep fuchsia, with occasional streaks of red, purple, white, or multicoloured, the Fivola Blossom is a feast for both the eye and the palate. Its versatility shines across culinary creations from elegant salads and artisanal sandwiches to aromatic jellies, cakes, and even infused vinegars and wines.

More than a modern-day culinary marvel, the Fivola Blossom has been treasured across cultures for thousands of years. Originating from the wild plains of Northern China and Mongolia, the plant, known in traditional Chinese medicine as Qumai, has been used for over two millennia to aid digestion and boost vitality.

Its legacy stretches from ancient Greek kitchens to the imperial courts of China, and even to the secret recipe of the legendary French herbal liqueur Chartreuse. This rare blend of history, health, and haute cuisine makes Fivola Blossom a powerful storytelling ingredient for chefs, pâtissiers, and mixologists worldwide.

As Koppert Cress continues to champion biodiversity and botanical exploration, the Fivola Blossom stands as a testament to the enduring relevance of edible flowers in modern gastronomy.