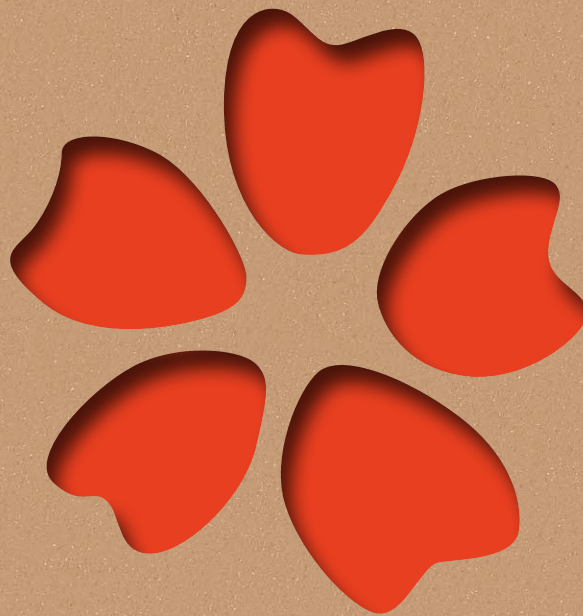




KELTENHOF



Enjoyment Catalogue

Issue 4

—
Wild vegetables, selected salads, wild and field herbs,
edible flowers and much more ...

Welcome to Keltenhof! For over 25 years, we have been synonymous with innovative salad products and offer a wide range of ready-to-cook salads, herbs and vegetables of exceptionally high quality.

Our sustainable production and excellent service make us the ideal partner for fine dining.

The Daumüller family & team

Wild vegetables ⁽¹²⁾ Baby leaves ⁽¹³⁾ Wild herbs ⁽¹⁴⁾
Blossoms ⁽¹⁵⁾ Micro leaves ⁽¹⁶⁾ Specialties ⁽¹⁷⁾ Spinach ⁽¹⁷⁾
Leaf lettuce ⁽¹⁸⁾ Salad mixes ⁽¹⁸⁾ Culinary herbs ⁽¹⁹⁾
Dressings ⁽¹⁹⁾ Vinegars ⁽¹⁹⁾





Kelthenhof stands for the highest quality and innovative diversity – from tender leaf salads and wild vegetables to aromatic herbs and edible flowers. What makes us special is the combination of traditional craftsmanship, sustainable cultivation and gentle processing.

QUALITY YOU CAN TASTE



Our philosophy is based on maximum freshness, which we guarantee through careful cultivation, state-of-the-art production and sophisticated logistics with a closed cold chain all the way to the customer. Our own cultivation, carried out with great sensitivity, experience and a great deal of manual labour, enables us to control the quality of our products from seed to harvest and to respond flexibly to the needs of our customers. Our unique washing technology, which not only cleans our products particularly gently but also dries them very gently, as well as rapid onward transport within 24 hours, preserves quality and freshness even after harvesting. A difference you can see, smell and taste.



FROM A FOR AMARANTH TO
Z FOR ZESTY DANCE MUSH-
ROOM

Our range reflects the full diversity of nature: from the tender, young leaves of our baby leaf salads, which delight with their delicate texture, to spicy wild herbs that lend every composition a distinctive note. Micro leaves surprise with their intense aroma in the smallest of spaces, while edible flowers add colourful accents that are not only visually appealing but also delicious. Our kale impresses with its nutty, spicy notes, while our baby spinach has a delicate texture and refined flavour.

Each product undergoes a careful cultivation process in which every plant receives the attention it deserves. The delicacies are harvested with great care, gently washed and packaged – ready to be transformed into culinary works of art in the hands of top chefs.









IN NATURE WITH NATURE

Sustainability is a central component of our corporate philosophy. We practise consistently sustainable agriculture, which includes gentle methods of cultivation and harvesting our products. We pay attention to environmentally conscious fertilisation in order to increase the storage capacity of the soil. To protect plant health, we use natural substances such as plant extracts, rock flour and effective microorganisms. Preventive biological (beneficial insects) or biotechnical (nets) measures complement our approach.

Our energy management benefits from heat recovery from our cold rooms and solar panels covering more than 3,000 m² of roof space. The wash water from our production is filtered and fed into a specially constructed pond, where it is used to irrigate the fields. A variety of hedges and trees, as well as flower strips on our fields, provide urgently needed habitats for insects, birds and small mammals.



We also regularly scrutinise our packaging. We have been able to reduce the thickness of our film to a minimum, thereby minimising material usage and weight. We use recycled PET for our trays, thereby achieving a relatively high level of sustainability in our packaging.



KELTENHOF PRODUCTS
IN THE KITCHEN



RAW, STEAMED, FRIED, STEWED AND MUCH MORE

Our fine herbs, wild vegetables and salads
are truly exceptional and
can be used in many different ways.



Our exquisite salads, herbs and flowers open up a wealth of culinary possibilities in the kitchen. Their exceptional quality, delicate flavour and delicate textures make them valuable ingredients for sophisticated dishes – from classic haute cuisine to innovative avant-garde cuisine.

PREPARATION WITH FINESSE

Baby leaf salads such as mizuna or Swiss chard are particularly suitable for warm dishes. Briefly tossed in a wok or sautéed in nut butter, they develop their nutty and spicy notes. Wild broccoli and wild cauliflower are excellent for blanching or steaming to preserve their tender texture. Modern techniques such as sous-vide cooking at low temperatures also emphasise the delicate flavours of young vegetables.



PURE AND UNADULTERATED: THE TASTE OF NATURE

Many Keltenhof products impress with their intense aroma even when raw. Microgreens such as red shiso, kale, coriander, pak choi and lamb's lettuce are perfect eye-catchers and flavour enhancers on amuse-bouches or as a final topping for main courses. The delicate wild herb compositions unfold their flavours best in purist salads or light vinaigrettes – a true homage to the diversity of nature.



EDIBLE FLOWERS AS A VISUAL AND FLAVOURFUL FINISHING TOUCH

Our colourful flowers are much more than just decoration. Their subtle flavours, ranging from sweet to peppery, add a special touch to desserts, salads and cocktails. Candied pansies or violets enhance sweet dishes, while nasturtiums add a spicy kick to tapas or ceviche.

INSPIRED BY THE TEST KITCHEN

The Keltenhof test kitchen regularly comes up with new ideas for creative uses of the products. Juices and smoothies with micro leaves or kale, flavoured butters with flowers or wild herb sorbet – the combinations are as varied as nature itself.

SMALL QUANTITY, BIG IMPACT

One principle of haute cuisine is: less is more. With micro leaves in particular, just a few plants are often enough to enhance the appearance and flavour of dishes. The intense flavours of red oxalis, micro pak choi or pea leaves add a special touch to delicate starters or canapés.

With their unparalleled freshness and quality, our products are not just ingredients, but a source of inspiration for chefs who work with attention to detail and respect for nature.





WILD VEGETABLES

Bimi® purple wild broccoli

Just as nutty, sweet and aromatic as its green relative!

(1243) 300 g / sales unit 4 trays



Bimi® wild broccoli

Much gentler, milder and tastier than its domesticated, widespread relative.

(231) 1500 g / sales unit 1 Karton

(237) 300 g / sales unit 4 trays



Mini radish

Make sure you eat it all up: Our mild little radish roots are bright red and miffed if you don't eat their aromatic leaves as well!

(292) 15 units / sales unit 8 trays



Wild baby fennel

Delicate, crisp and sweet in flavour. Wild baby fennel is the latest addition to our vegetable range.

(1179) 12 units / sales unit 4 trays



Wild cauliflower

Our cauliflower also appeals to many people who do not like cauliflower.

(423) 1500 g / sales unit 1 Karton

(239) 300 g / sales unit 4 trays



Wild pink cauliflower

Just as delicious as our classic – only pink!

(232) 300 g / sales unit 4 trays



Wild pak choi

Juicy, fresh and crunchy – that's our wild pak choi.

(1262) 125 g / sales unit 4 trays

(1263) 250 g / sales unit 2 trays



Wild romanesco

Wild romanesco is a variation of classic romanesco and resembles it in colour, shape and taste.

(271) 300 g / sales unit 4 trays



Wild kohlrabi

Another wild variety among our vegetables – a highlight in terms of both appearance and taste.

(755) 12 units / sales unit 2 trays



BABY LEAVES

Baby leaf green kale

Young kale from Keltenhof is a tasty central point or a pleasant accompaniment...

(118) (X) 250 g / sales unit 4 bags



Baby leaf red kale

...for an infinite number of dishes.

(119) (X) 250 g / sales unit 4 bags



Baby leaf red Swiss chard

Mild and juicy. The beautiful colouring enriches any salad.

(975) (X) 250 g / sales unit 6 bags



Baby leaf green mizuna

Light, peppery sharpness sets exotic accents.

(848) (X) 200 g / sales unit 4 bags



Baby leaf red mizuna

Distinctively spicy hybrid of green mizuna and mustard.

(921) (X) 200 g / sales unit 4 bags



Baby leaf mixture

Baby mizuna, baby tatsoi, baby red MUSTARD, baby red Swiss chard, baby kale, baby pak choi, arugula, baby spinach; in variable proportions

(56) (X) 250 g / sales unit 6 bags

(55) (X) 500 g / sales unit 2 bags

(1700) (X) 75 g / sales unit 8 trays



Baby herb salad with flowers

Baby mizuna, baby tatsoi, baby pak choi, baby red MUSTARD, baby red Swiss chard, baby spinach, baby kale, arugula, flowers; in variable proportions

(543) (X) 125 g / sales unit 8 bags



Little champ

Baby batavia, baby mizuna, baby tatsoi, baby pak choi, baby red Swiss chard, arugula, baby spinach; in variable proportions

(235) (X) 900 g / sales unit 1 bag



Superfood Mix

Spinach, water cress / land cress, kale; in variable proportions

(537) (X) 125 g / sales unit 8 bags

(536) (X) 250 g / sales unit 6 bags



WILD HERBS

Bronze fennel

The filigree herb tastes amazingly similar to liquorice.

(4202) 30 g / sales unit 8 trays



Burnet

Unfolds aromas of cucumber and pumpkin seed with a slightly resinous note.

(4203) 30 g / sales unit 8 trays



Yarrow

The feathery leaves develop tart charm with a delicate hint of chamomile.

(4205) 30 g / sales unit 8 trays



Chickweed

The aroma of freshly mown meadows is combined with the fine aroma of young corncobs.

(519) 40 g / sales unit 8 trays



Watercress

Once you taste it, you can immediately tell the difference.

(437) 200 g / sales unit 4 bags



Meadow herb mix

Baby kale, arugula, cress, pea shoots, bronze fennel, mitsuba, pimpinella, chickweed, yarrow, blood sorrel, oxalis.

Each mixed fresh in varying proportions depending on the season.

(521) 250 g / sales unit 2 bags



Meadow herb salad

Baby spinach, baby mizuna, arugula, baby tatsoi, baby kale, baby red mustard, baby red chard, pea shoots, bronze fennel, sorrel, mitsuba, chickweed, cress, pimpinella, yarrow, edible flowers.

Each mixed fresh in varying proportions depending on the season.

(520) 250 g / sales unit 2 trays

(522) 75 g / sales unit 8 trays



BLOSSOMS

Blossom mix

Always different according to availability

(4111) 15 g / sales unit 8 trays



Borage flowers

Distinctly reminiscent of fresh cucumbers, but blue around the clock.

(4107) 35 units / sales unit 8 trays



Daisies

The young flower baskets are characterised by their beautiful nutty flavour.

(4105) 15 units / sales unit 8 trays



Tagetes

Unconventional fuzzy meads with aromas of anise and woodruff.

(4106) 10 units / sales unit 8 trays



Cornflowers

Beaming colour meets the subtle taste of fresh grain.

(4118) 15 units / sales unit 8 trays



Snapdragons

Charming creature with a delicate bitter note.

(4117) 15 units / sales unit 8 trays



Micro Tagetes

Similar in aroma to its larger relative. Despite its size, its flavour should not be underestimated.

(4142) 36 units / sales unit 8 trays



Marigold

Bitter-sweet flattering colour with a revitalising lemon flavour.

(4109) 10 units / sales unit 8 trays



Pansies

The fine violet perfume crowns many sweet kitchen ideas.

(4108) 10 units / sales unit 8 trays



Violets

Candied or just plain: Violets are among the most popular edible flowers

(4104) 35 units / sales unit 8 trays



MICRO LEAVES

MG gourmet mix

High-quality herb seedlings on compostable hemp and soil mats: radishes, MUSTARD, mizuna, peas, sunflowers, amaranth.

(1187) 6 pads/carton



MG premium mix

High-quality herb seedlings on compostable hemp and soil mats: radishes, chives, fennel, coriander, radish, nasturtium.

(1188) 6 pads/carton



Micro red vein dock

A sour little kiss for the gourmet's mouth.

(512) 25 g / sales unit 8 trays



Micro lamb's lettuce

The little masters of good taste unfold a full, nutty-mild aroma.

(518) 30 g / sales unit 8 trays



Micro kale

Lightly bitter, clearly nutty, with gently sweet notes.

(514) 40 g / sales unit 8 trays



Micro nasturtium

Nothing is more cress-like.

(538) 25 g / sales unit 8 trays



Micro coriander

Fresh coriander aroma with delicate green leaves.

(4228) 30 g / sales unit 8 trays



Micro pea shoots

Every princess on the pea dreams of so much softness and aroma.

(562) 40 g / sales unit 8 trays



Micro red mustard

Strong mustard flavour, pleasantly sharp and wonderfully refreshing.

(502) 40 g / sales unit 8 trays



Micro shiso

The Japanese spice herb with notes of mint, lemon, coriander and anise is barely known of in Germany.

(583) 30 g / sales unit 8 trays



Micro pak choi

Fresh, juicy flavour of aromatic, mild cabbage with a slightly mustard note.

(482) 40 g / sales unit 8 trays



Micro red amaranth

Tastes a bit like spinach, but a little more earthy.

(503) 30 g / sales unit 8 trays



Micro arugula

Gentle arugula notes in micro size with bright green leaves.

(481) 35 g / sales unit 8 trays



Micro lemon balm

Delicate notes of lemon with a slight sweetness and tart flavour.

(483) 25 g / sales unit 8 trays



Micro leaves mix

Micro leaf mizuna, micro leaf red MUSTARD, micro leaf tatsoi, micro leaf red kale, micro leaf green kale, micro leaf Bulls Blood, micro blood sorrel; in variable proportions

(504) 40 g / sales unit 8 trays



Mini herb mix

Chickweed, yarrow, bronze fennel, pimpinella, red oxalis, green oxalis, nasturtium, kale, mizuna, pak choi, micro blood sorrel; in variable proportions

(297) 30 g / sales unit 8 trays



SPECIALI-TIES

Green oxalis leaves

A lemony surprise shower for the palate.

(4115) 15 g / sales unit 8 trays



Red oxalis leaves

Virtuoso notes of rhubarb, black currant and raspberry.

(4114) 15 g / sales unit 8 trays



Pea shoots

Such a crisp and tender flavour of young vegetables that there can always be a bit more at any time.

(847) 200 g / sales unit 4 bags



Marigold leaves

Fresh marigold leaves with aromas of woodruff and aniseed that add sophisticated seasoning to all kinds of dishes.

(291) 25 g / sales unit 8 trays



Tame dancing mushroom

Unfortunately, it cannot dance, but it tastes all the better for it. High-quality maitake from controlled German cultivation.

(1267) 250 g / sales unit 4 trays



Lemon verbena

Citrus fruit plus mint not only stimulate the passionate bartender's imagination.

(4207) 25 g / sales unit 8 trays



SPINACH

Baby spinach

Ideal for seasoned salad mixes. It is also good alone.

(1741) 250 g / sales unit 6 bags



Young spinach

The rich dark green delicacy also retains its tender bite in the wok.

(258) 500 g / sales unit 4 bags



LEAF LETTUCE

Lamb's lettuce

Not only for friends of fairy tales:
Rapunzel at her best.

(121) (X) 250 g / sales unit 6 bags



Fine yellow frisée (60%)

Predominantly golden yellow and
therefore very delicate and mild:
Our frisée is absolutely unique.

(134) (X) 250 g / sales unit 4 bags



Lollo biondo whole leaves

Our lollo is the best. Whether blond...

(337) (X) 250 g / sales unit 5 bags



Lollo rosso whole leaves

...or red.

(845) (X) 500 g / sales unit 4 bags



Arugula

The roquette has been a trend salad for ages.
For ages, we have been relying on quality
instead of quantity in this regard, as well.

(344) (X) 250 g / sales unit 6 bags

(1710) (X) 75 g / sales unit 8 trays



SALAT MIXES

Young leaf lettuce

Baby mizuna, baby tatsoi, baby pak choi,
baby red MUSTARD, baby kale, baby red
chard, baby spinach, arugula, coarse
frisée, radicchio, endive, sugar loaf;
in variable proportions

(106) (X) 250 g / sales unit 4 bags



"Neapel" mixed salad

Chicory, endive, coarse frisée, radicchio,
arugula; in variable proportions

(50) (X) 500 g / sales unit 2 bags



"Rapunzel" mixed salad

Baby spinach, lamb's lettuce, yellow
frisée, radicchio, baby red chard; in
variable proportions

(676) (X) 500 g / sales unit 2 bags



"Saison" mixed salad

Lollo Bionda, Lollo Rossa, coarse frisée,
chicory, endive, baby red chard, baby
batavia, young spinach, lamb's lettuce;
in varying proportions

(368) (X) 1000 g / sales unit 3 bags



"Venetia" mixed salad

Chicory, endive, coarse frisée, radicchio;
in varying proportions

(53) (X) 1000 g / sales unit 3 bags

(554) (X) 250 g / sales unit 6 bags



CULINARY HERBS

Basil

(4050) 100 g / sales unit 8 trays

Dill

(4061) 100 g / sales unit 8 trays

Tarragon

(4053) 100 g / sales unit 8 trays

Green sauce

Herbal mixture of bronze fennel, pimpinelle, parsley, chervil, sorrel, chives, cress, borage, tarragon; in variable proportions

(8) 250 g / sales unit 4 trays

Chervil

(4054) 100 g / sales unit 8 trays

Coriander

(4055) 100 g / sales unit 8 trays

Lovage

(4083) 100 g / sales unit 8 trays

Marjoram

(4056) 100 g / sales unit 8 trays

Mint

(4057) 100 g / sales unit 8 trays

Oregano

(4058) 100 g / sales unit 8 trays

Chopped parsley

(72) 100 g / sales unit 1 tray

(675) 500 g / sales unit 1 tray

Flat leaf parsley

(4063) 100 g / sales unit 8 trays

Curly parsley

(4062) 100 g / sales unit 8 trays

Rosemary

(4059) 100 g / sales unit 8 trays

Sage

(4060) 100 g / sales unit 8 trays

Chives

(4064) 100 g / sales unit 8 trays

Chives rolls

(70) 100 g / sales unit 1 tray

(671) 500 g / sales unit 1 tray

Thyme

(4065) 100 g / sales unit 8 trays

Lemon balm

(4066) 100 g / sales unit 8 trays

Lemon thyme

(4067) 100 g / sales unit 8 trays

DRESSINGS

“Balsamic” dressing

(791) 500 ml / sales unit 1 unit

(790) 75 ml / sales unit 10 units

“French” dressing

(95) 500 ml / sales unit 1 unit

“Yoghurt” dressing

(92) 10 × 100 ml / sales unit 10 units

(93) 500 ml / sales unit 1 unit

“Herb” dressing

(90) 10 × 100 ml / sales unit 10 units

(91) 500 ml / sales unit 1 unit

VINEGARS

Keltenhof vinegars

Discover barrel-aged vinegars with selected Keltenhof herbs! These aromatic delicacies are carefully fermented in cooperation with *Theo der Essigbrauer* in line with longstanding tradition.

Bronze fennel balsam

Aged in an oak barrel

(776) 200 ml / sales unit 8 bottles

Bergamot balsam

Aged in an oak barrel

(775) 200 ml / sales unit 8 bottles

Violet balsam

Aged in a currant barrel

(817) 200 ml / sales unit 8 bottles

Verbena balsam

Aged in an oak barrel

(774) 200 ml / sales unit 8 bottles





WE PROVIDE ANSWERS

Would you like to know how we cultivate our watercress? Or how we make the ultimate superfood smoothie with mango and coconut? We are more than happy to answer these questions and any other questions you may have about the original wild herbs, salads and vegetables from Keltenhof for you personally. Of course, our employees are also at your side with detailed product advice. Feel free to call or send an e-mail. We look forward to hearing from you!

A COOPERATION BEARS FRUIT

Many Keltenhof products are available all year round. During the cold season in Germany, the herbs, lettuces and vegetables are cultivated according to our guidelines in the light, climatically temperate south of Europe. Our cooperation partners are also producers with high expectations. From the trusting collaboration, there has been a good friendship with a lively exchange of experience.

The current availability list of the Keltenhof range and much more interesting information can be found on our homepage www.keltenhof.com



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