

Fresh

Chilli Guide



Banana Chilli



2-3/10

Large fruit 10-15cm in length. Fruit colours from a light green to a pale yellow. It has a mild chilli flavour when ripe and is often grilled and used in antipasto or salads.

Cayenne



5-6/10

Long Green, Yellow and Red fruit that can grow to 20cm in length. Slim and curved in shape. As all other capsicum the Red fruit tends to be the sweetest of the colours.

Poblano



6/10

Pendant shaped, the fruit hangs down on the tree. 8-15cm in length and approximately 8cm at the stem. Initially dark green in colour maturing to a richer red or brown. Essentially like a capsicum in flavour with a little heat added.

Tobasco



6/10

Fruit is short and has a blunt end. 3-5cm in length. Named after the town of Tobasco in Mexico and is also the ingredient in the sauce.

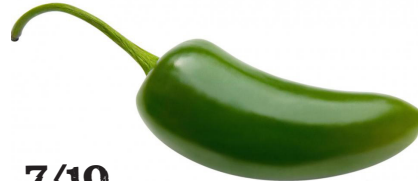
Thai / Birds eye



6/10

The fruit of the Thai are short, 3-7cm in length and provide heat rather than any associated flavour.

Jalapeno



7/10

Thick fleshed fruit that starts red in colour and then matures to a deep green colour. Great as a pickle, in sauces and salsas.

Habanero / Scotch Bonnet



9/10

These two are technically one and the same but grow in different climates. Fiercely hot and fruity flavoured. Great for flavouring oils, sauces and salsas.

Ghost Chilli



This is a hybrid chilli pepper, 400 times hotter than Tobasco. It was the hottest recorded chilli till 2012 when it was surpassed by the **Trinidad Moruga Pepper**, which then was surpassed in 2013 by the **Carolina Reaper**.

Guys, just too hot - These things make volcanoes erupt!

10/10!



Dried

Chilli Guide



Pasilla 2/10

A long narrow chilli with an average length of 15cm. Glossy skin with narrow ridges. This is a classic Mole sauce chilli. Once re-hydrated has a dark chocolate and dried fruit flavour and is often similar to the taste of Tamarind.



Mulato 3/10

This chilli only exists in its dried form as this is one of the two incarnations of the fresh Poblano chilli. The other being the lighter coloured Ancho. These chillies have a rich aroma of raisins, figs, dried apricots and molasses.



Guajillo 4/10

The most commonly grown chilli in Mexico. Can only be found dried in the Southern Hemisphere. This is a thick leathery dark brown fruit with a mild to moderate heat and an aroma of dried prunes and apricots.



Chipotle 6/10

Red dried and smoked Jalapeno peppers. Sweet, spicy with a distinct smoke flavour. They add great spice to BBQ sauces and dressings.



Arbol 6/10

Small red chillies that turn deep red when dried. They add heat more than impart flavour to dishes.



Pequin 6/10

2cm long chillies, bright orange to red in colour. They have sweet smoky flavour with a good amount of heat.

