



CHOCOLATE PEPPER (MILL)

Wild-growing long pepper from certified wild harvesting on the south side of the Himalaya in Nepal. Dried gently and smoke-free in solar tunnels. From controlled organic cultivation.

Produkt Kurzbeschreibung

Wild-growing long pepper from certified wild harvesting on the south side of the Himalaya in Nepal. Dried gently and smoke-free in solar tunnels. From controlled organic cultivation.

Produkt lange Beschreibung

Rare pepper

Description

Wild-growing long pepper from certified wild harvesting on the south side of the Himalaya in Nepal. Dried gently and smoke-free in solar tunnels. From controlled organic cultivation.

Available as

05004693 Stackable aroma protection tin, 40g each (small tin).

Ingredients



Wild long pepper. From controlled organic cultivation.

Recommended preparation

Goes well with meat and poultry. Particularly delicious with game. Also goes well with fruits like strawberries or with desserts.

Things worth knowing about the ingredients

This sort of pepper is collected in a process of certified wild harvesting on the south side of the Nepalese Himalaya, near the Para Wildlife Reserve. Like its Indian competitor, this pepper offers a typical peppery kind of spiciness combined with a slightly numbing spiciness, similar to the Szechuan. Within this growing region, the smoke-free drying procedure is a particularly great challenge due to the lack of power supply and high rainfall density. The pepper is wild harvested by farmers within an area of approx. 4 ha. After that, it is dried by solar power in a drying tunnel, specifically developed and installed for this purpose.

Ecological control body

DE-ÖKO-006

GALERIEBILDER

