



PINK PEPPER (MILL)

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Produkt Kurzbeschreibung

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Produkt lange Beschreibung

Pepper speciality
Organic Gourmet Pepper

Description

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Available as

05004166 Glass mill, 20g each.

Ingredients

Pink pepper berries from Brazil. From controlled organic cultivation.

Preparation recommendation

Grind the pink pepper over the dish only after cooking, in order to prevent the grains from burning and adopting a bitter taste.

Ecological control body

DE-ÖKO-003

GALERIEBILDER

