

EXOTICS & ASIAN FLAVOURS

Baby bird's eye chilli

Small, fiery, vivid chillies, green or red, to be dosed with care.

The bird's eye chilli is a small, slender chilli, green or red, with very intense heat despite its small size. Its lively, fresh taste is essential in many Southeast Asian cuisines. It is used sliced, crushed into a sauce or whole in a broth, to be dosed with care.

FLAVOUR
Very hot, lively, fruity

ORIGINS
South Africa, Morocco

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
All origins	●	●	●	●	●	●	●	●	●	●	●	●
South Africa	●	●	●	●	●	●	●	●	●	●	●	●
Morocco	●	●	●	●	●	●	●	●	●	●	●	●

Indicative calendar based on our sales. Our sales team will confirm current availability.

Pack sizes

• **Punnet 100 g × 6**	South Africa, Morocco

In the kitchen

- Thinly sliced in a nuoc cham sauce
- Crushed into a curry paste
- Whole in a broth or a marinade

Orders and prices
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