

SPECIALITY VEGETABLES

Aji amarillo chilli

The yellow Peruvian chilli, fruity and medium-hot.

Aji amarillo is an elongated, orange-yellow chilli, emblematic of Peruvian cuisine. Its heat is medium and its taste fruity, with notes of tropical fruit. It is the base of many sauces, such as the one for ceviche or aji de gallina. It is delivered loose.

FLAVOUR
fruity, medium-hot

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Availability	●	○	○	○	○	○	○	○	○	○	○	●

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

Pack sizes

- **Bulk 1 kg**

In the kitchen

- In a sauce for a ceviche
- Blended into an aji cream
- Grilled or stuffed

Orders and prices

Moorea — 69 rue de Perpignan, Bâtiment D3, marché international de Rungis, 94150 Rungis
01 56 70 62 40 · contact@moorea.fr · qualite@moorea.fr

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