

SPECIALITY VEGETABLES

West Indian chilli

A small lantern-shaped chilli, very hot and highly aromatic.

The West Indian chilli, of the Capsicum chinense family, is recognised by its lantern or small pleated bonnet shape, red, orange or green. It is among the hottest chillies, but its fruity, tropical aroma makes it a staple ingredient of Creole and Caribbean cuisines. It is offered in 75 g punnets or loose.

FLAVOUR
very hot, fruity

ORIGIN
Honduras

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Honduras			○	○								

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

Pack sizes

- **Loose 2 kg**
- **Punnet 75 g × 6**
- **Bulk 4 kg**
- **Bulk 3.5 kg**
- **Loose**

Honduras

In the kitchen

- Whole in a court-bouillon or a colombo, removed before serving
- In a sauce chien or a hot sauce
- To flavour an oil or a rum infusion

Orders and prices

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