

SPECIALITY VEGETABLES

Carolina Reaper chilli

A wrinkled red chilli, of extreme strength and marked fruitiness.

The Carolina Reaper is a red chilli, wrinkled and bumpy, ending in a small tail-like point. It ranks among the hottest chillies known. Behind this extreme heat, it offers a fruity, slightly sweet taste. It is used in minute quantities, in a sauce, an oil or a marinade.

FLAVOUR

Extremely hot, fruity, sweet

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

- **Punnet 50 g × 8**

In the kitchen

- In tiny quantities in a hot sauce
- For a homemade chilli oil
- In a marinade for grilled meat

Orders and prices

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