

SPECIALITY VEGETABLES

Yellow Habanero chilli

A sunny yellow habanero, very hot and intensely fruity.

The yellow habanero is a small lantern-shaped chilli, a luminous yellow. Its heat is high and comes with fruity aromas that recall tropical fruit. It pairs with mango, pineapple and citrus, and lifts sauces, salsas, ceviches and marinades.

FLAVOUR

Very hot, fruity, tropical

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

- **Loose 2 kg**

In the kitchen

- In a mango and habanero salsa
- To lift a white fish ceviche
- In a citrus hot sauce

Orders and prices

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