

SPECIALITY VEGETABLES

Red Habanero chilli

The red habanero, intensely hot with fruity aromas.

The red habanero is a small, fleshy, lantern-shaped chilli, bright red. Its heat is very high, but it also offers a prized fruity, floral fragrance. It is used in small quantities, sliced or blended, in sauces, marinades, curries and Caribbean and Latin dishes.

FLAVOUR

Very hot, fruity, floral

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**
- **Bulk 4 kg**

In the kitchen

- In a homemade hot sauce
- Finely sliced in a marinade
- To lift a curry or a colombo

Orders and prices

Moorea — 69 rue de Perpignan, Bâtiment D3, marché international de Rungis, 94550 Rungis
01 56 70 62 40 · commercial@moorea.fr · qualite@moorea.fr