

SPECIALITY VEGETABLES

Vegetarian chilli

All the fruity aroma of chilli, without the fire: the base of Creole seasonings.

The vegetarian chilli looks like a small lantern chilli, but without the heat: it keeps only the fragrance. Its fruity, floral notes make it a basic aromatic of Creole cuisine, where it scents sauces, marinades, colombos and court-bouillons. It is finely sliced or added whole during cooking to release its aroma.

FLAVOUR
fruity, floral, not 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

- **Loose 2 kg**

In the kitchen

- Thinly sliced in a dog sauce or a marinade
- Whole in a colombo or a court-bouillon
- Chopped into rice or stir-fried vegetables

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