



### **POBLANO**

**MILD**

A popular, Mexican chilli with a very mild heat. They are dark green, large and slightly heart-shaped. A hero ingredient and favourite in Mexican dishes, they are commonly dried (called Ancho), fried or stuffed.



### **PADRON**

**MILD**

A popular Spanish Chilli that can be mild at times, yet still pack a punch. This heat range makes Padrón peppers as fun to eat as they are tasty. Served pan-fried with olive oil and sea salt as a tasty tapas is where this chilli really shines.



### **GREEN CAYENNE**

**MILD**

The Green Cayenne chilli pepper is a young, immature version of the red cayenne chilli. Often used to add a little heat to Asian meals.



### **JALAPENO**

**MEDIUM**

Originating from Mexico, it has the perfect amount of heat for those that like a little kick. Known as chipotle when dried and smoked. Jalapeño enjoyed in Mexican and Spanish cooking and is a great pizza topping too.



### **RED CAYENNE**

**MILD TO MEDIUM**

Glossy unblemished skin. Long and thin. Mild heat, yet sweet. Great in Asian dishes and sauces, stir fries or as a garnish. Will add heat and flavour to any dish.



### **BIRDSEYE**

**VERY HOT**

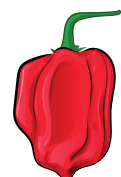
Glossy unblemished skin. Bullet shape tapering to a point. Hot yet sweet. Add some heat to your guacamole, casseroles and pasta sauces.



### **HABANERO**

**VERY HOT**

Glossy unblemished skin. Strawberry shaped. Common colours are orange and red but brown, yellow and pink are also seen.



### **CAROLINA REAPER**

**EXTREME HEAT**

Glossy rough skin, strawberry shaped. The Reaper has been rated as the world's hottest chilli pepper since August 7, 2013. The original crossbreed was between a ghost pepper (a former world record holder) and a red habanero.

