

**South devon
chilli farm**



Award-winning chilli sauces and preserves.

NEW - BHUT JOLOKIA SAUCE

Our new 'Extreme' range is for people who like REALLY HOT sauces. This sauce is made with dried Bhut Jolokia (pronounced 'Boot Jol-ok-ee-er') chillies, the worlds hottest chillies - plenty of heat and plenty of flavour!

THE BHUT JOLOKIA STORY

In the year 2000, reports were received from Assam in India of a new, very hot chilli. This new chilli was called the Bhut Jolokia and was reported as being twice as hot as the previous record holder, the Red Savina Habanero.

These initial reports were treated with a lot of scepticism in the chilli community. It took a trial carried out in 2005 by the Chilli Pepper Institute (CPI) to convince people that this chilli was the new king. In this trial, the CPI measured the Bhut Jolokia at over 1million Scoville Heat Units making it the hottest chilli ever by a considerable margin!

The flavour of the Bhut Jolokia is very similar to that of Habanero chillies. The fruits look like elongated Habaneros.

RECIPE IDEAS

Use sparingly adding a little at a time to achieve the right heat.

Mexican-style eggs - poached, fried or scrambled eggs with a dash of Bhut Jolokia sauce.

Con-Carne - add a teaspoon of Bhut Jolokia Sauce to a con-carne or curry dish and stir-in for instant heat flavour.

Spicy dip - Add some fire to any dipping sauce.

Table sauce - On the table for ever-ready heat (go steady!)

Tomato Juice - Just a drop stirred in!

New Bottle

This new sauce is sold in our new 100ml bottle with tamper-evident seal and a Skull and Crossbones logo to warn the unwary that this is a sauce that demands respect!

See all our chilli products and recipe ideas on our web site: www.sdcf.co.uk

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