South devon chilli farm™

NEW - RAPESEED CHILLI OIL

We have been working with our friends at The Seed Co, Dorset, who produced this wonderful full-flavoured cold pressed Rapeseed Oil. The oil has a 'nutty' flavour and naturally occurring **Omega 3,6 and 9 and Vitamin E**.

We have been using this oil on just about everything! It is perfect for drizzling, dressings, roasting and frying.

HOW WE ADD THE HEAT

We steep the oil with a blend of our dried chillies for two to three weeks; filter, and then add flakes of a medium-heat chilli. The heat from the chillies takes a little time to develop (about two minutes) while you are enjoying the wonderful flavours, but it does get there!

RECIPE IDEAS

While developing this product, we have used it successfully in lots of ways. Rapeseed Oil has a much higher smoking point than Olive Oil so it good for frying and baking.

- Try it for baking potato wedges!
- Just in a bowl as a starter with warmed bread, such as Ciabatta.
- Spicy Chicken or Feta Salad
- Drizzled over pasta, pizza or rice dishes.

There are more great recipes from our friends at The Seed Co here:

http://www.theseedcompany.co.uk/page5.htm

This oil is in an elegant 250ml bottle with a standard oil pourer top and temper seal.

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

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