

**South devon  
chilli farm**™



Award-winning chilli sauces and preserves.

# HOT HABANERO SAUCE

(As used in Wahaca restaurant, Covent Garden)

This is our hottest sauce! It's a very hot and fruity chilli sauce made with our own fresh habaneros. It's ideal for adding heat and flavour to spicy dishes, and a few drops go a long way when used as a table condiment.



We grow five varieties of Habanero chillies on the farm and make this 'Louisiana-style' hot sauce with them - just fresh Habanero chillies, cider vinegar and a dash of lemon juice.

## UK Chillies, UK Chilli Sauce!

### WHAT IS SPECIAL ABOUT HABANEROS?

We believe the Habanero chilli is the king of chillies - it is the hottest type of chilli by a long way, but it is also one of the best flavoured chillies too! The Habanero is mainly grown in Mexico - and now in Devon too!

### HOW WE PRODUCE OUR HABANERO SAUCE

At the **South Devon Chilli Farm**, we grow many tonnes of Habanero chillies. Most of the crop is picked when the fruit is fully ripe, and they can be red, orange, yellow or even chocolate-brown when ripe. We pick the crop each year from August to November, blend the chillies with vinegar and then allow the sauce to mature prior to bottling.

### RECIPE IDEAS FOR HOT HABANERO SAUCE:

**Mexican-style eggs** - poached, fried or scrambled eggs with a dash of Hot Habanero sauce.

**Con-Carne** - add a teaspoon of Hot Habanero 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.

**Tomato Juice** - Just a drop stirred in!



*Very Hot*

See all our chilli products and recipe ideas on our web site: [www.sdcf.co.uk](http://www.sdcf.co.uk)

Our Contact Details

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