

South Devon chilli farm



Award-winning chilli sauces and preserves.

DRIED CHILLIES

We now have a range of dried chillies in new eye-catching packaging. These new retail packs are available at a wholesale price to our trade customers and come with a convenient vertical display clip-strip. The range of dried chillies includes several varieties grown and dried by us at our Devon farm, plus several imported varieties, selected by us for their high quality. We have been growing and drying a wide range of chillies since 2001 and we use a slow-dry, low-heat technique that keeps all the flavour and colour of the fresh fruits. Our own experience with drying chillies helps us to choose the best quality imports; this allows us to meet the year round demand for dried chillies.



CLIP-STRIP PRESENTATION

To make the most of your shelf-space, all our dried chillies are now available with full-gloss header cards and are presented on vertical clip-strips that can be hooked onto your shelf system. These make a lovely display and are great if you have limited product space.

We can offer you a range of three Spanish chillies, seven Mexican chillies and eight Devon-grown chillies (from September, while stocks last).

USING DRIED CHILLIES

Dried chillies can be rehydrated by covering them in boiling water and leaving them to stand for 20 minutes. They can then be chopped and mixed straight into your cooking, or they can be blended into a paste with the water before adding. Some varieties, such as Ancho and Mulato chillies, have quite thick skins and the rehydrated fruits may need pushing through a sieve to remove the skin. Dried chillies can also be ground into flakes or a

powder using an electric grinder. The best method of storing dried chillies is in their whole form, in an airtight container, as it helps to retain the aromas and flavours. All the varieties we sell feature extensively in Mexican or Spanish cookery books where they are used to add wonderful flavours to many traditional dishes. Our hotter varieties can also be used to make classic Asian and West Indian dishes.

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

Our Contact Details

www.sdcf.co.uk Tel: 01548 550782 sales@sdcf.co.uk
Subscribe: mailinglist@sdcf.co.uk with subject of SUBSCRIBE.

