

## JALAPENO CHIPOTLE CHILI PEPPER



<b>CODE</b>	94696
<b>COUNTRY OF ORIGIN</b>	Mexico
<b>WEIGHT</b>	25 g jar

Mexican chili peppers, with a low spiciness, smoked with hickory

<b>RAW MATERIAL</b>	Jalapeño peppers sun dried and smoked with a special wood called "hickory" or "pecan nut"
<b>APPEARANCE</b>	Chili powder with a dark, brownish colour
<b>TASTE</b>	The spiciness is low, the taste and the smell are very intense with toasted and smoked notes
<b>PRODUCER</b>	Petit Lorien - Udine (UD) - Friuli Venezia Giulia
<b>CURIOSITY</b>	The Jalapeño smoking process with hickory is very expensive, because of the cost of the wood itself: this is the reason why the chipotle is a quite expensive chili pepper