

Esslinger

JAPANESE CHILI WHOLE

The Japanese Chili Pepper has a small and pointed pod that is on average 3 - 6 cm long and 1 - 2 cm wide. The thick skin of Japanese Pepper have the range of 15,000 to 35,000 Scoville Units. Although typically used in Asian cuisines, these versatile and de-stemmed chilis can be used to easily flavour a wide range of dishes including pasta sauces, chicken wings, chili, salsas, and soups.



To cook with Japanese Chili add them directly in to any recipe that will cook for 10 minutes or more. To rehydrate the peppers, soak in hot water for 10 minutes. Once rehydrated, they can be easily diced or pureed and applied to your recipe.