

Esslinger

LONG PEPPER

Long Pepper is the latest addition to the growing selection of peppercorns offered by Esslinger Foods. Long Pepper originates from South East Asia, with its uses in Western culture dating back to Ancient Greece. With the renewal of its popularity, Long Pepper is now grown in such countries as Indonesia, and Thailand. Long Pepper have a distinct flavour that cannot be replicated by other forms of pepper, thanks to its unique taste.

The Long Pepper have tiny, poppy seed sized grains that fuse together into one long rod-like piece.

To grind Long Pepper, either break it into small pieces and add to your regular pepper mill or use a mortar and pestle to reach the desired coarseness.



Long Peppers have a flavour that is much stronger than traditional peppercorns.

With a higher heat level, the Long Pepper also provides a warm sensation to the mouth. Long Pepper also have subtle but noticeably sweet and earthy undertones.

Long Pepper 28-16115 225 g