

# MALABAR

Always raising the bar.

Supplier of Quality Spices, Seasoning, Ingredients and so much more !!!



# CHILES

**Malabar** has available by special order a variety of Chiles in whole, diced, flakes, granulated and powder. Minimum is 25lbs with a lead time of 6-8 weeks.

## Mild Chiles 0 - 2,000 Scoville Heat Units (think bell peppers)

### 1. New Mexico Hatch Chiles

These Chiles are highly coveted for their complex flavour and subtle heat. Grown in the Rio Grande region of New Mexico. It's a thin fleshed pods with an earthy flavour with undertones of cherry.



### 2. Nora Chiles

These Chiles are perfect for combining with delicate seafood and olive oils. These Chiles are also commonly known as paprika peppers or pimiento choricero



### 3. Other Chiles

- ❖ Aji Paprika Chiles
- ❖ Aji Panca Chiles



**Malabar Super Spice Co. Ltd**

459 Enfield Rd, Burlington ON

1-888-456-6252

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## Medium Chiles

2,000 - 15,000 Scoville Heat Units (think Jalapenos)

### 1. Ancho Chiles

The Ancho chile is sometimes mistaken for pasilla or mulato pepper. Actually this pepper is a dried version of the poblano pepper. Grown in Mexico, the word Ancho means wide, referring to its flat and heart shaped. It's considered a primary ingredient in traditional mole sauces.

### 2. Chipotle Chiles

#### Morita vs Meco

There are actually 2 types of chipotle Chiles ' Morita ' and ' Meco ' . Morita Chipotle is smaller than a Meco chipotle chile. Morito's are also smoked for a shorter time which allows them to retain much of their sweet fruity flavour. Meco Chipotle Chiles are smoked longer for a deeper smokier flavour.



### 3. Guajillo Chiles

Guajillo is the dried variety of the mirasol pepper. It's a thin skinned chile from Zacatecas, Durango region of Mexico. Its complex notes include green tea, berry and pine nut.

### 4. Other Chiles

- Pasilla Negro Chiles
- Mulato Chiles
- Cascabel Chiles
- Aji Amarillo Chiles
- Puya Chiles
- Gochugaru Chiles
- Aleppo Chiles
- Jalapeno Chiles
- Marash Chiles
- Anaheim Chiles
- Urfa Biber Chiles

#### Ancho Chile & Guajillo Chile



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## Hot Chiles

15,000 - 100,000 Scoville Heat Units (think cayenne)

### 1. Smoked Serrano Chiles

Serrano Chiles hail from the foothills of Puebla Mexico. They are often compared to the jalapeno, however they are smaller and much hotter. Serrano's most commonly used ingredient in Mexican Cuisine.

### 2. Other hot Chiles available

- De Arbol Chiles
- Wiri Wiri Chiles
- Tepin Chiles
- Calabrian Chiles
- Pequin Chiles
- Toasted De Arbol Chiles
- Japonese Chiles



wiri wiri pepper



Dried Japonese Chife Whole Peppers



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## Extreme Chiles

100,000-2,000,000 Scoville Heat Units (think habanero)

### 1. Bird's Eye Chiles

This chile is popular in both Southwest Asian and North African cuisines. These Chiles are bold, spicy heat. They certainly pack a punch while offering a subtle fruity flavour.



### 2. Ghost Chiles

Originally cultivated in the Indian states of Assam and Nagaland. The ghost chile is widely regarded as the 3<sup>rd</sup> hottest chile in the world. SHU 300,000-1,000,000.



### 3. Carolina Reaper Chile

Topping the scoville heat scale, the reaper holds the Guinness record for the world's hottest chile. Originally bred with sweetness in mind, these Chiles have a rich, bright flavour but it quickly gives way to an extraordinarily intense searing heat.

1. Carolina Reaper 2,200,000 SHU



### 4. Other Hot Chiles

- ❖ Habanero Chiles
- ❖ Scotch Bonnet Chiles
- ❖ Scorpion Chiles



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## Chiles that's listed and available at Malabar Super Spice

Cayenne Pepper (30,000-40,000 SHU)	#2206
Cayenne Pepper, Extra Hot (170,000 SHU)	#2207
Chiles Pepper, Ground (1,200-1,800 SHU)	#2208
Chiles, Ancho, Ground (700-1300 SHU)	#2279
Chiles, Chipotle, Ground (15,000-30,000 SHU)	#2277
Chiles, Guajillo Ground (1,000-7,000 SHU)	#2312
Chiles, Pasilla Negro Ground (1,000-7,000 SHU)	#2310
Chiles, Crushed (30,000-35,000 SHU)	#2106
Jalapeno Flakes (5,000-10,000 SHU)	#5085



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