

PEPE TIMUT



CODE	94831
COUNTRY OF ORIGIN	Italy
WEIGHT	15g

Pepper from Nepal, with a characteristic citrus aroma

DESCRIPTION	A particular variety of Nepalese pepper with an intense grapefruit fragrance
APPEARANCE	It comes with small, wrinkled, dark brown skins
TASTE	Intense, with strong citrus notes recalling grapefruit
PRODUCER	Petit Lorien - Udine (UD) - Friuli Venezia Giulia
OUR SELECTION	We have tried this pepper on several occasions and each time it has managed to amaze us with its very special and intense aroma: a precious gem from the Orient that could not be missing from our spice selection
CURIOSITY	Because of its shape, Timut pepper may resemble pepper, but it is actually the dried peel of a berry produced by a wild plant in Nepal
SUGGESTIONS	It goes incredibly well with white fish and seafood; we also recommend trying it on fiordilatte ice cream for a truly original ending dish. Be careful not to overuse it otherwise it risks covering up the other flavours!