



The Coastal Chilli Company

Naturally grown with South Coast sunshine.



Apple Crisp

Scoville scale up to 500
Very mild
Thick flesh that is sweet, crunchy and juicy. Bite into like an apple to experience its wonderful texture.



Bulgarian Fish

Scoville scale: up to 1,000
Mild heat
Perfect for pickling
Raw in salads or cooked in stir fries and salads



Hungarian Black

Scoville scale: up to 10,000
Mild heat
Superb flavour but only a slight kick. Use them fresh, either cooked or raw, for creating milder dishes.



Ohnivec

Scoville scale up to 1,000
Very mild heat
Mild fresh flavour
They can be fried, grilled or added to soups and stews.



Hungarian Hot Wax

Scoville scale: up to 2,000
Mild heat
Superb flavour but only a slight kick. Use them fresh, either cooked or raw, for creating milder dishes.



Hot Banana

Scoville scale: up to 10,000
Mild heat
Great on Pizzas and ideal for frying and grilling.
Tangy fruits mature from yellow, orange to red.



Anaheim

Scoville scale up to 2,500
Very mild heat
Crunchy consistency with a bright, slightly fruity, and peppery taste. Perfect roasted.



Hot Tomato

Scoville scale up to 5,000
Very mild heat
Especially good with salsas and salads, or for eating raw, stuffing, grilling and pickling.



Nightfire

Scoville scale: up to 10,000
Mild heat
Perfect patio Chilli
Heavy cropper, suitable for a variety of dishes and can be used fresh or dried.



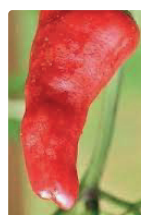
Padron

Scoville scale up to 2,500
Very mild heat
Each pepper's heat will vary according to growing conditions
Ideal for Spanish style tapas.



Jalapeño

Scoville scale up to 8,000
Mild heat
Popular Mexican Chilli with a multitude of uses.



Fresno

Scoville scale: up to 10,000
Medium heat
Stores well
Suitable for making tomato salsa or stuffing with cheese and grilling



The Coastal Chilli Company (Garden Products Testing & Development Ltd)

✉ info@thecoastalchillicompany.com ☎ 07599 830966 🌐 www.thecoastalchillicompany.com



Bishops Crown

Scoville scale: up to 10,000
Mild heat
Superb flavour but only a slight kick. Use them fresh, either cooked or raw, for creating milder dishes.



Bullet

Scoville scale up to 35,000
Medium heat
Can be used as jalapeños or used as a frying pepper when either green or red.



Peach Sugar Rush

Scoville scale: up to 100,000
Fierce heat
Sweet, citrusy and spicy hot taste! Produces a high yield.



Joe's Long Cayenne

Scoville scale up to 20,000
Mild heat
Both red and green fruit can be used fresh in the kitchen (think pizza toppings, curries and salsa).



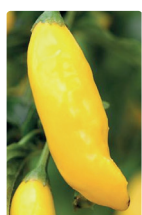
Yellow Cayenne

Scoville scale up to 40,000
Hot
A very pretty and very hot Cayenne-type, great for Indian cooking, salsas and hot sauced



Hot Chocolate

Scoville scale up to 140,000
Very hot
Shiny fruit graced with a strong, pleasant aroma. Very versatile with many culinary uses.



Hot Lemon

Scoville scale: up to 30,000
Medium heat
Compact habit, high yielding. Stunning appearance. Citrus undertones. Very versatile, with many culinary uses.



Killian

Scoville scale up to 50,000
Very hot
A very pretty and very hot Cayenne-type, great for Indian cooking.



Paper Lantern

Scoville scale up to 250,000
Very very hot
A fiery Habenero not for the faint hearted. Perfect for hot sauces, salsas and soups with a kick!



Hildago

Scoville scale: up to 25,000
Medium heat
Marvellous in Mexican dishes. They are perfect for fresh salsa and pickling or homemade hot sauces.



Damian

Scoville scale up to 55,000
Very hot
A very hot Cayenne-type, great for using fresh, the thin-fleshed fruit are also easy to dry.



Yellow 7 pot

Scoville scale up to 1,000,000
Extreme heat. **Caution!**
Amazing fruity flavour, great choice for making your own hot sauce, a chilli powder.



Hot Shakira

Scoville scale up to 30,000
Medium heat
Versatile with an excellent shelf life. Thin walled, so ideal for drying.



Hot Fajita

Scoville scale up to 70,000
Very hot
Hot but not too hot, great in Mexican food. Stores well.



The Coastal Chilli Company (Garden Products Testing & Development Ltd)

✉ info@thecoastalchillicompany.com ☎ 07599 830966 🌐 www.thecoastalchillicompany.com