

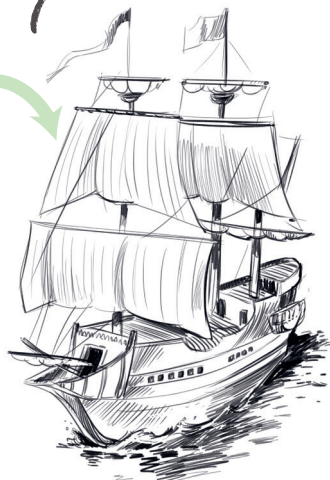


*A flavour some  
spice*

ESPEZIA BAT, ZAPORE ANITZ

# A little bit of history

The chilli travelled from Mexico with Christopher Columbus and landed in France in the 16th century. In 1650, the chilli rediscovered the climate it was used to and took root around Espelette in the Basque region. It was soon used to flavour and preserve meat. The seeds from the best chillies were selected for sowing the following year. Traditionally dried on the exterior walls of houses, the Piment d'Espelette has become one of the symbols of the Basque country.



**«Each cultivated landscape is unique through its very nature and cannot be replicated.»**

At the centre of a vast theatre of hills and crests and close to the Atlantic Ocean, the Piment d'Espelette appellation zone is characterised by significant rainfall, mild temperatures and the well-known "Haize Hegoa" southerly wind. The climate within the zone combines all the heat and humidity conditions required for cultivating the chilli. Ten villages situated within the heart of the Labourd area produce Piment d'Espelette.



The area in which Piment d'Espelette AOP is cultivated (indicated here in red) gives our chillie his unique character and outstanding qualities.



# PIMENT D'ESPELETTE AOP

## A SPICE, A DEDICATED AREA, A SKILL

Its intense, lingering flavour, its aromatic finesse and its persistent aroma characterise the Piment d'Espelette AOP.

The string of chillies, which is made up of a minimum of 20 chillies, is formed by hand. The ground chilli powder is 100% Piment d'Espelette, and is made using chillies grown on the same farm.

### ORGANOLEPTIC QUALITIES

#### TO LOOK AT

Ground to less than 5mm From orangey to reddish brown.

#### TO SMELL

Dried hay aroma, fruity, grilled. Aromatic balance Medium to intense aromatic intensity.

#### TO TASTE

Sweet, slight bitterness. Medium to intensely spicy, progressively spicy, heat sensation, lingers in the mouth.

### OUR GUARANTEES

Only these two logos guarantee the origin, skill and quality of the Piment d'Espelette AOP.



*The colour of the powder can be orangey, reddish-orange, red or reddish-brown.*



## PACKAGING



## SEED CHOICE



Hand-picked by the producer based on morphological and qualitative criteria.

## SOWING



From March onwards, under cover.

## REPOTTING



## PLANTING OUT



May - June, grown outdoors in plots located in the AOP zone and approved by the INAO.

## MAINTENANCE



Supporting the plants, clearing alleys. Looking out for disease (certain treatments only permitted) and irrigation not permitted.

## GROWTH



From the flower to the fruit takes about two months.

## HARVESTING



From August to 1<sup>st</sup> December incl., harvesting takes place entirely by hand in a staggered approach until the first frosts.

## PROCESSING



On a string or ground.

## SORTING AND RIPENING



## THE PIMENT D'ESPELETTE AOP

# Production cycle





Manual harvesting  
of Piment d'Espelette AOP.

# «A SOURCE OF INSPIRATION FOR MANY RECIPES, THE PIMENT D'ESPELETTE IS AN ALLY IN ENSURING OUR WELL-BEING.»

## Use

*Ground: use ground Piment d'Espelette to replace pepper on a daily basis.*

Add a spoonful of ground Piment d'Espelette to:

- Your mixes (cakes, quiches, omelettes, muffins, sauces, marinades...) and stewed dishes.
- At the end of cooking for soups, fried eggs, raw vegetables, grilled meat, fish...
- Add unique and original flavour by combining with fresh or stewed fruit, biscuits, chocolate-based concoctions...

*On a string: Remove a Piment d'Espelette as often as required from the string.*

Remove the stalk and put the chilli straight into a casserole, stock or sauce... Chop finely and cook in a little oil with some garlic to start off your savoury dishes.

## Preservation

**Ground:** store in a cool, dry place away from direct light. Consume quickly after opening.

**On a string:** hang in the kitchen or in a dry, well-ventilated space where the drying process will continue.

*I heat,  
but I don't  
burn*



Carolina Reaper

Piment d'Espelette AOP

Pepper

## THE SCOVILLE SCALE

The Scoville scale measures the pungency of chillies. Piment d'Espelette is 4 on a scale of 10, which gives it its subtle, non-burning pungency.



## Basque chicken with Piment d'Espelette

1 free range chicken	5 cloves of garlic
1 kg tomatoes	Olive oil, salt
600 g onions	A spoonful of
600 g Pays Basque and Seignanx sweet peppers	Piment d'Espelette AOP

Blanche the tomatoes to remove the peel and cook for half an hour with the lid on.

Chop up the chicken and remove the bones, seal the meat in a wide pan with a little olive oil until golden brown.

Remove from the pan and place in a dish.

Slice the sweet peppers lengthways and remove seeds.

Peel and slice onions.

In the same pan as the chicken was cooked in, add the olive oil and cook the onions and peppers.

Add the chopped garlic, cook with the lid on for 10 minutes.

Incorporate the tomato and leave to simmer for quarter of an hour.

Mix the vegetables and meat together, add salt, add the Piment d'Espelette and leave to cook on a low heat for half an hour.

*Serve with rice, sauteed or boiled potatoes.*



## Moist Figgy Chocolate Cake with Piment d'Espelette

### For the moist chocolate cake

150 g dark chocolate  
150 g butter  
4 eggs  
90 g sugar  
80 g flour  
Piment d'Espelette

### For the stewed fig sauce

10 whole fresh figs  
40 g sugar  
Piment d'Espelette  
*(Recipe  
for 4 people)*

### For the fig sauce:

Put the peeled figs, sugar and Piment d'Espelette into a pan, leave to stew until cooked, put to one side to cool.

### For the cake:

Melt the chocolate with the butter in a bain marie.

Mix the eggs and sugar together until creamy.

Add the chocolate and melted butter to the egg and sugar mix.

Gently incorporate the flour and Piment d'Espelette.

Pour 1/3 of the mix into individual moulds (greased and floured).

Add a spoonful of fig sauce.

Add a further layer of cake mix on top of the sauce.

Cook at 180° C for 9 minutes.

Can be served with a scoop of fig ice cream on top of which you can sprinkle a pinch of Piment d'Espelette.

*Recipe from Dominique Massonde,  
chef at the Maison Oppoca in Ainhoe.*



# Syndicat du Piment d'Espelette AOP

EZPELETETAKO BIPERRAREN SINDIKATUA



Your producer

[www.pimentdespelette.com](http://www.pimentdespelette.com)

25 merkatu plaza

You can also follow us on:

64250 ESPELETTE

Facebook (@piment.d.espelette.aop)

contact@pimentdespelette.com

Instagram (@pimentdespelette\_aop)

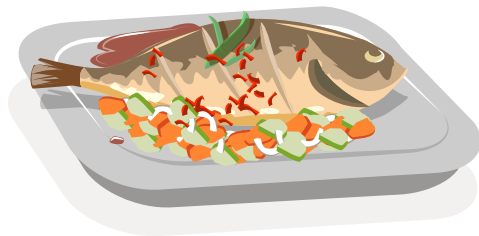
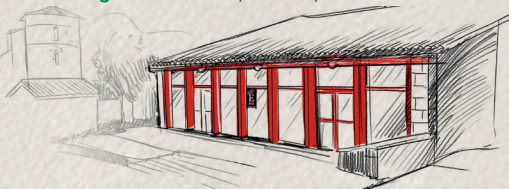
Tél. +33 (0)5 59 93 88 86

## Come and visit the Piment D'Espelette AOP Discovery Centre



Located in the heart of the village of Espelette, come and explore Etxea. An attractive site that provides the opportunity to learn all about the Piment d'Espelette through its history, its exacting specifications and characteristic organoleptic qualities.

**Free tasting** - Contact: [etxea@pimentdespelette.com](mailto:etxea@pimentdespelette.com)



## Sea Bream with Pi- ment d'Espelette

1 sea bream of 1.4 kg to 1.5 kg

3 cloves of garlic

1 whole dried Piment d'Espelette

Olive oil

Sherry vinegar

Salt

Gut the bream and remove its scales.

Rinse and dry the fish, salt it.

Preheat the oven to 200°C.

Place the fish on a lightly greased dish.

Cook in the oven for 20 minutes.

Peel the cloves of garlic.

Gently remove one chilli from the string of Piment d'Espelette.

Remove the seeds and chop the chilli roughly.

As soon as the fish is cooked, open it up and remove the central bone. Keep warm.

In a pan, cook the chopped garlic and slices of Piment d'Espelette in a little olive oil. (The chilli will colour the garlic and flavour the oil).

As soon as the garlic begins to turn golden, remove from heat. Remove the chilli, deglaze with the sherry vinegar and pour over the fish. Serve immediately.

*Tip: the garlic and slices of Piment d'Espelette, heated in a little oil, can be used to start off soups, sautéed or used to flavour different types of fish.*