



SPECIALITY

F A R M F O O D S

INDONESIAN PEPPERS



MUNTOCK WHITE PEPPERCORNS



These are processed from ripe *piper nigrum* in the village of Muntok on the island of Bangka. The soft skin on the seed is removed by soaking in running water which washes off the soft exterior from the ripe red berries. The Muntok white pepper is then dried in the sun which bleaches it.

Muntok white pepper has a **gentle warm taste** with a developed **herbal flavour**, it makes an **excellent seasoning** for eggs, shellfish, pasta and cheese sauce. You should always grind all pepper as you need it, as the flavour is lost by the evaporation of the piperine oil.

Piper nigrum being the Latin name for black pepper is a vine which grows to 20 feet plus if unchecked. In Indonesia it is cultivated by training up small trees and trellises and collected by hand on ladders.

LAMPUNG BLACK PEPPERCORNS

Our Lampung black pepper comes from the Lampung region of Sumatra and is selected from the **ripest corns giving the most exceptional flavour** unlike any other commercial pepper on the market.

Lampung black pepper is **shade grown** retaining higher levels of the highly pungent piperine oil. This traditional shade growing technique makes Lampung pepper probably the **most 'exciting' black pepper you will ever have tasted**.



'CUBEBS' COMET'S TAIL PEPPER – *PIPER CUBEBA*



Comet's tail pepper has a **strong characteristic aroma**; it is pungent and a little bitter lending itself very well to Indonesian curries with coconut, fish and dark meat and fruit. It should always be used in the cooking not as an additional seasoning as the oils need to be released into the food.

Comet's tail pepper has been **cultivated in Java for many years**. It is **wildly aromatic** when fresh and must be kept in a tightly sealed, airtight container to prevent the volatile oils being lost.

LONG PEPPERCORNS - *PIPER OFFICINARUM* OR *PIPER RECTROFRACTUM*

Wild Bali long pepper is immediately **rich** with a **very fast heat on the tongue**. It is **full of floral, fruity flavour** and is **intensely spicy** with dramatic, tropical, wood aromas.



Piper retrofractum, Indonesian long pepper, is not the same as the Indian long pepper, *piper longum*. It is much fuller flavoured, spicier and hotter as it contains more piperine oil. The pepper vines grow wild in the jungle and the farmers encourage it to grow up their cashew and cocoa trees.