

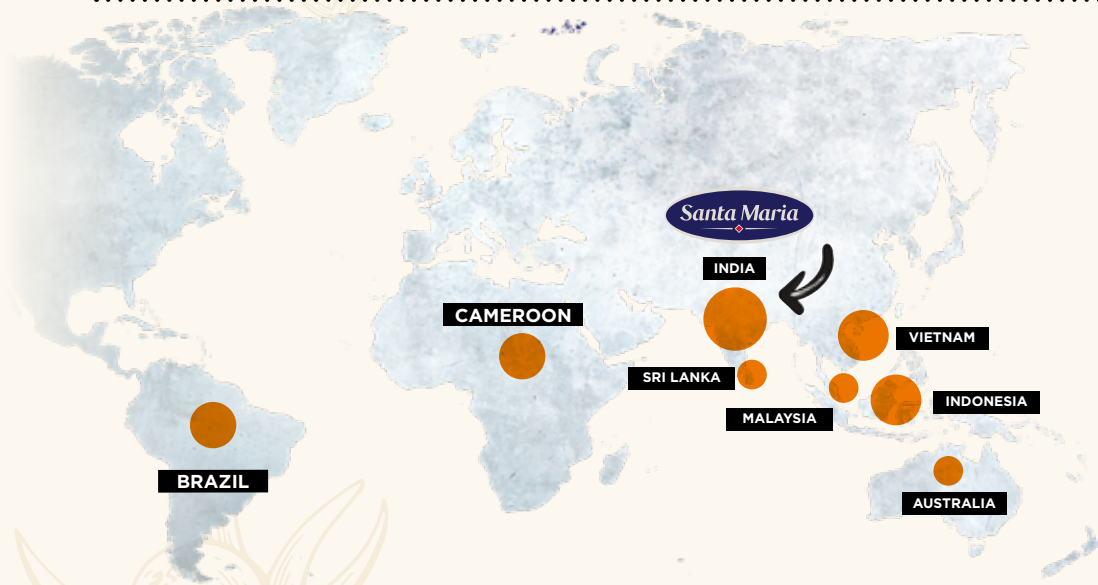
BLACK PEPPER

[*Piper Nigrum*]



Description

Round dark brown bold peppercorns with rugged surface and are uniform in size. The Piper Nigrum plant is a dark green perennial climbing vine that uses a host tree, pole or trellis to reach a height of up to 10 metres. The peppercorns are berries that form after pollination, the vines take three years to reach maturity at which point it produces up to 20 kg of berries per annual harvest. As the berries ripen they turn from green to red and their content of pungent, heat-giving piperine continually increases whereas their content of essential oils peaks and then declines.



MAJOR PEPPER PRODUCING COUNTRIES

Origin Story

Latitude is an important factor in the natural cultivation of the piper nigrum vine, altitude and rainfall are significant too. Heat, height and water combine to create the optimum growing conditions in Kerala, south-west India. The colour, size and flavour of a vine's berries will vary according to these factors.



Flavour Profile

Break through the husk of a peppercorn where all the essential oils are found and, at its heart, you'll find piperine. This pungent, natural alkaloid is what gives pepper its biting spiciness. At a minimum of 4.75mm Tellicherry Special Extra Bold peppercorns have more essential oil because they have more husk. As a rule of thumb premium peppercorns contain 3% essential oils. Smaller peppercorns tend to be hotter and less complex in flavour because the ratio of husk to core is smaller.

Perfect Pairings



Cassia Cinnamon Bark



Fennel

Yuzu



Juniper



Cardamom



Grapefruit

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Cheers!

