

## TartinaTimut 90g

This cousin of Sichuan Berry (false pepper) is native from Nepal. Its grapefruit notes are amazing.



**Manufacturer:**Gustibus et Coloribus

**Loyalty points offered:**1

**Price:**4.00€

**Criteria associated:**

**Spices :** Pepper, Spreads

**Description:**

**The range of spices and peppers to spread or another way to discover, taste and use spices, peppers and herbs.**

The basis is simple and 100% vegetable: rapeseed oil, butter of cocoa (for «spreadability»), bamboo sprouts fibre (neutral plant material in taste and color for reduce the intake of oil) and a little of salt. This base is a support of aroma which will allow the Timut Berry to develop all its aromatic strength. This pepper has not the strength of a classic pepper.

Discover it also by cooking, make it melt on a white meat or on a fish... The ideas for taste this original product are large. Idea tasting: on a toast, a little of pepper to spread and a thin slice of Black radish or a fresh piece of goat cheese. Without water, this product can be kept several months at room temperature but ideally protected from light. It is recommended to keep it in the fridge once started. Please, do not store at temperatures above 25°C otherwise it melts and products settle. 90g jar. **Composition:** rapeseed oil, butter of cocoa, bamboo sprouts fibre, Timut berry, salt **Conservation:** 8 months.

[Link to the product](#)