



## PepperLinPainPain 90g

Pepper for the wild pepper from Madagascar. Lin (or flax in english) for roasted seeds (toasted and crispy notes) of flax, sesame and buckwheat. Painpain (Pain means bread) because it spreads... ;)



**Manufacturer:**Gustibus et Coloribus

**Loyalty points offered:**1

**Price:**4.50€

**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») and a little of salt. This base is a support of aroma which will allow this wild Madagascar pepper (Piper Borbonense) to develop all its aromatic strength with fresh notes, Woody and Lemony. This pepper has not the strength of a classic pepper.

Discover it also by cooking, make it melt on a meat cooked, fish, potatoes or for accompany radishes... 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, roasted seeds (flax, buckwheat,sesame), butter of cocoa, wild Madagascar pepper (piper Borbonense), salt

**Conservation:** 8 months.

[Link to the product](#)