

TUNISIAN BAKLOUTI PEPPER FLAKES



LES MOULINS MAHJOUB

Tebourba/Mejerda Valley, Tunisia

SENSORY PROFILE

Baklouti peppers are harvested at the peak of their maturity and then dried in the sun before getting reduced to small flakes. This process of drying, preserving, and concentrating flavor has been practiced by the Berbers for centuries. The whole peppers are dried in the warm sun for 5-7 days, making them crunchy in texture. The Mahjoub's say they look like sparkling diamonds as they transform. Once dried, they are immediately crushed into flakes.

Baklouti peppers are one of the aromatic base notes of Tunisian cuisine, especially heated in olive oil at the start of a dish's preparation. They are an especially important embellishment in couscous, sprinkled in right before adding the sauce. These peppers contain almost no seeds, so the flakes are mostly the skin and meat of the pepper. Perfect on the top of an egg sandwich too!

INGREDIENTS

Organic baklouti pepper flakes

TRADITION

The Mahjoub family farms the soil in the lush Mejerda Valley of Tunisia, located on the southern shores of the Mediterranean. It is here that they produce handcrafted products under the Les Moulins Mahjoub label and are known for their steadfast commitment to artisan standards and sustainable farming. The Mahjoub's are recognized in the culinary world as one of the premier producers of extra virgin olive oils, table olives, couscous, and condiments.

CERTIFIED ORGANIC



RETAIL SIZE	70g
ITEM NO	R85020
UPC	740913001274
CASE	6 Jars



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