

CHILLI CASCABEL WHOLE 20g



Price: \$6.50

SKU: SKU36245-1

Product Categories: [Chillies](#), [Spices](#)

Product Tags: [American - North & South](#), [c](#), [cascabel](#), [chilli](#), [Mexican](#)

Product Page:

<https://www.herbies.com.au/shop/herbs-and-spices/spices/chilli-cascabel-whole-30g>

Product Summary

A small, round mild chilli similar to New Mexico and Colorado. (LGE PKT)

Product Description

A round, mild chilli, similar in taste to New Mexico and chilli Colorado. (LGE PKT)

Heat Level: 4 out of 10. Produce of Mexico packed in Australia.

Other Common Names: Aji, Red Pepper. Botanical Names: Mild Chillies:

(Capsicum annuum) Hot Chillies: (Capsicum frutescens) Fruity Chillies: (Capsicum baccatum) Extra Hot Chillies: (Capsicum chinense) Hairy Leaved Chillies: (Capsicum pubescens)

Description & Use: There are literally hundreds of different chillies, all of which descend from the original ones discovered by the Spanish when they found the Americas. Prior to this chillies were unknown to the rest of the world. The warming bite and delicious capsicum taste of chilli was warmly embraced by nearly every nation on earth, thus we find some form of capsicum or chilli in nearly every cuisine. Dried chillies have a very different flavour to fresh ones, as upon drying a caramelization of the sugars takes place which creates a delicious, robust taste not found in fresh chillies, in the same way a sun-dried tomato has a more complex flavour profile than a fresh one.

Cascabel is a round, dark plum-coloured chilli used in Mexican recipes. The seeds rattle around inside the dried pods when shaken, hence the name 'cascabel' which is Spanish for "rattle".

Add at the beginning of slow-cooked recipes, or if not infusing for over 30 minutes, cover with boiling water, soak for 20 minutes, then remove stem, slice and add to dishes for a full-bodied taste and mild heat.

Heat level: 4 out of 10.

TRADITIONAL MEXICAN ADOBO SAUCE

INGREDIENTS:

- 1/4 white onion copped - 2 cloves garlic - 20g Cascabel chillies, - 45g Ancho chillies - 100g tomatoes - 500ml water - 1/2 tsp cumin seeds - 2 cloves - 1/2 tsp Mexican oregano - 1/4 tsp each salt and sugar

METHOD:

- Cook onion and garlic in heavy-based pan until browned and set aside. - Remove stems and seeds from chillies, then combine chillies, water and tomatoes in a saucepan. - Simmer approx 20 mins until tender. - Remove tomato and chilli with a slotted spoon and transfer to blender jug, along with

60ml of the cooking water. - In a small dry pan, toast cumin seeds and cloves 2-3 mins then transfer to blender jug. - Add oregano, salt and sugar, process until smooth.

Use 350ml of adobo to marinate 6 pieces of chicken. Cook in pan with 1-2 cups chicken stock.

Freeze remaining adobo sauce for later use.

Product Attributes

- Dimensions: N/A
- Weight: 0.04 kg