



## Royal Command — Gourmet Peppercorns from The Qualifirst Group

As tastes lean more and more towards the “exotic”, it’s a perfect time to explore the world of pepper and all its flavour characteristics.

True peppers are the fruit of tropical vines. Black peppers are picked slightly before they are mature and then sun-dried for about a week during which the pepper turns black. White peppers, which deliver more heat, are picked at the moment they reach maturity and soaked under running water for several days to remove the husk before the grayish-white kernel is dried in the sun.

The flavour and aroma depends on the type of pepper, where it is grown and how it is handled. The Qualifirst Group, a leading importer and distributor of premium gourmet foods, offers several exotic whole peppercorns for cooks to add piquancy to their cuisines. Here is a brief description of the exotic peppercorns including those sold under Qualifirst’s own private label, “Royal Command”:

**Royal Command White Muntok Peppercorns\***: an Indonesian pepper grown on Banka Island exclusively for making white pepper. Considered by some to be the ‘crème de la crème’ of peppers, White Muntok peppercorns have a distinctively rich, wine flavour and deliver a hot bite.

**Royal Command White Penja Peppercorns\***: a unique white pepper from the Penja valley in Cameroon with a soft, delicate perfume and warmth that is less hot than most white peppers. Penja Peppers are picked by hand, put into large sacks and soaked in natural spring water for 10 days.

**Royal Command Sarawak Black and White Peppercorns\***: one of the better-known peppers, grown in the state of Sarawak on Borneo Island. About 80% of the Sarawak crop is produced as black pepper with a relatively delicate flavour and mild heat. The remaining Sarawak pepper becomes white pepper, which has a bolder and more uniform colour than Indonesian white pepper (Muntok) and a hot bite.

**Royal Command Seed of Paradise\***: a member of the ginger family, and the seed of a shrub native to the west coast of Africa near the Equator. Also called malagueta pepper, Paradise Seed pepper is hot, with spicy and floral overtones.

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## **New Gourmet Whole Peppercorns from The Qualifirst Group cont'd...**

**Royal Command Lampung Black Peppercorns\***: shade-grown peppercorns considered by some to be the greatest black pepper on earth. The peppercorns are an inky-black and have pungency and heat unlike any other pepper.

**Royal Command Javanese Long Peppercorns\***: with deep and complex flavours, the long peppercorns release a sweet hint of cardamom and nutmeg with the spicy heat of chili. Resembling tiny cattails, the long peppers when ground, roasted or simply snapped in two, release an incredible floral bouquet.

**Royal Command Javanese Comet's Tails\*** or *kemukas*: a rarity among the world of Piper (true pepper) family. Known as Piper cubeba or Cubebis, this pepper has a wonderful fresh aroma of pepper, pine and lemons. On the tongue, Comet's Tails exhibit a distinctly cooling menthol feeling offset by the peppery heat and a bright citrus-like sweetness.

*\*All Royal Command Peppercorns are available in 120 ml jars and range in price from \$8.95 to \$16.95 each.*

**Maldon Organic Kerala Black Peppercorns**: hand-picked in the Kerala region of Southern India, an area renowned for growing the world's finest pepper. The sun-dried peppercorns offer a hot, spicy, aromatic flavour. The peppercorns are sold in 40 gram packages and retail for \$13.95.

Whole peppercorns are distributed in Canada by The Qualifirst Group, a leading importer and distributor of exotic, gourmet food products used and/or carried by more than 1500 restaurants, 1000 retailers and hundreds of specialty shops across Canada. Products can also be purchased on-line at [www.epicureal.com](http://www.epicureal.com).

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Hi and low-res j-peg images are available.

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