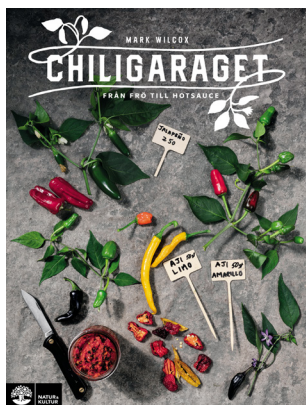


THE CHILLI GARAGE



Contents

- Preface
- Chillies around the world
- Cultivating chillies
- Choosing a type
- Chilli recipes
- Drying
- Smoking
- Fermentation
- Pickling
- More favourite recipes
- Chilli reprise

Chiligaraget

Mark Wilcox

180x240, 144 p

“Shortly after I began to cultivate my own chillies I realised that I was getting hooked on something entirely pleasurable. To take one’s own seeds, plant and tend them, harvest and then process the fruits in various sauces and pickles is incredibly rewarding.”

In *The Chilli Garage* Mark Wilcox shows how we can grow all sorts of chillies – everything from pleasantly fruity varieties to insanely hot and spicy ones. Chillies may be cultivated on the window sill in the kitchen, on the balcony, or in a greenhouse, and the book answers all of the questions that might come up for the beginner, or anyone who wishes to cultivate chillies for household use: the types of chillies that are most suitable, how to best look after them, how to extract seeds from one’s own plants, and how to make sure that they survive the winter.

The harvest is preserved using tried and tested techniques; drying, smoking, fermentation and pickling, in the process creating some amazing flavours and ensuring that the product will keep for a long time.

Around twenty extremely practicable types are discussed: jalapeño, facing heaven, aji amarillo and Hungarian hot wax are all discussed in detail with specific tips and advice on cultivation, as well as recommending recipes for which they are best suited.



About the author

Mark Wilcox developed an interest in cultivation and cookery as he was growing up in the Canadian countryside. The first chilli fruit that he ever tasted certainly made a powerful impression, and Mark has for the last few years been running the Chilli Garage, a chilli plantation with an attached shop in Scanian Bräcke.



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