



# Cultivea



## Spicy Chili

Cayenne Pepper • Barak Hot Pepper • Hot Hungarian Pepper •  
Candy Pepper • Orange Hot Habanero



BIO SEEDS



ECOLOGICAL



GIFT IDEA



## Cultivea



Seeds from organic farming

# Content

Your kit contains



5 biodegradable  
pots



5 plant markers



Instruction  
Guide



5 propagations  
pellets



5 BIO\* seeds  
packets



in PDF + recipe ideas



[cultivea.com](https://cultivea.com)

# The Chili Peppers

This guide contains everything you need to grow your peppers. We have specially selected varieties of peppers more or less easy to grow, of different shapes and colors that will make your vegetable garden a place of curiosity and high in colors.

## CAYENNE PEPPER



It takes its name from the capital of French Guiana where explorers first discovered it. This variety is known for its spicy flavour and is popular in African, American and Asian cuisine.

Peppers are harvested from July to October, but can be used throughout the year in the kitchen.

**To be handled with gloves**

**Scoville scale:** 8/10 (70 0000)

## BARAK HOT PEPPER



The Barak pepper is a strong and very spicy pepper native from Asia and much appreciated in the kitchen.

It matures from light yellow to red. Fruit falls when mature.

**To be handled with gloves**

**Scoville scale:** 8/10 (50 0000)

## HUNGARIAN PEPPER



This pepper is a variety that belongs to the family *Capsicum annuum* and that comes to us from Hungary, it is renowned for its ease of cultivation and its spicy flavor without being «burning».

The pepper changes from yellow to red when it reaches maturity.

**Scoville scale:** 1/10 (500)

## PIMENT BONBON / CANDY PEPPER



This pepper has a sweeter flavor than its colleagues. It is ideally eaten in cans or stuffing.

The sowing period is best between January and April. Plant it ideally between April and May in full sun and do a medium watering. Harvest it between August and September.

**Scoville scale:** 1/10 (0)

## PIMENT ORANGE



It is a very strong pepper with citrus notes that goes particularly well with salad, oil and fish. It is harvested when it is orange.

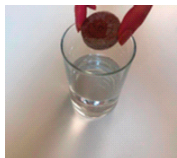
**To be handled with gloves**

**Scoville scale:** 10/10 (350,000)

# The sowing

Seeds					
Instructions					
 Semis	Sow your seeds indoors around March, emergence in 10 to 21 days	Sow your seeds indoors around March, emergence in 10 to 21 days	Sow your seeds indoors around March, emergence in 7 to 10 days	January to April	February to May
 Exposure	Water regularly with lukewarm water	Water regularly with lukewarm water	Water regularly with lukewarm water	Water regularly with lukewarm water	Water regularly with lukewarm water
 Exposition	Full sun	Full sun	Full sun	Sunny	Sunny
 Soil	Drained soil	Drained soil	Drained soil	Drained soil	Drained soil
 Harvest	5 to 6 months after planting, July, August and September	5 to 6 months after planting, July, August and September	70 days after sowing	70 days after sowing	70 days after sowing
 Température	25 to 28°C	25 to 28°C	26 to 30°C	25 to 30°C	20 to 30°C

# How to make the seedlings?



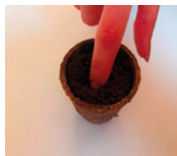
1- Fill a bowl with warm water and place a pellet of peat for 5 minutes.



2 - Once the pellet is well inflated, squeeze it out to remove excess water.



3 - Place the potting soil in one of the pots. Be careful not to over-pack the potting soil to allow the seeds to breathe.



4 - Make a small hole from 0.3 to 0.5 cm deep. Sow the seeds and cover the hole with some soil.

# Recipe

## Spiced oil

### Ingredients

- 2 cups (500 ml) olive oil
- 20 hot peppers
- Crushed black peppercorns at your convenience
- Pink peppercorns at your convenience
- 2 branches of thyme
- 2 bay leaves



### Instructions

Remove the peppers and split them in half without cutting them completely.

Put them in a bottle with all the other ingredients.

Close tightly, and let macerate for 1 month, away from light before using.

Feel free to share your user experience with us by leaving a comment on the product page. Your opinion is important to us in order to better meet your expectations!



in PDF + recipe ideas



[cultivea.com](https://cultivea.com)

## Our products

