

# PEPPER SPICINESS SCALE

## SCOVILLE HEAT UNITS (SHU)

Source: scoville scale for peppers©2008 AZP Worldwide

## CHILI PEPPERS



	16,000.000	Pure Capsaicin	
	855,000	Bhut Jolokia	
	577,000	Red Savina	
	100,000-350,000	Habanero	
10	50,000 - 100,000	Chiltepin	10
	30,000-60,000	Piquín	
9	30,000-50,000	Cayenne	9
	15,000-30,000	Árbol	
8	12,000-30,000	Manzano	8
	8,000-23,000	Serrano	
7	5,000- 10,000	Chipotle	7
	5,000- 10,000	Morita	
6	2,500- 10,000	Jalapeño	6
	2,500-8,000	Guajillo	
5	1,500-2,500	Chilaca	5
	1,000-2,500	Pasilla	
4	1,000-2,000	Poblano	4
	1,000-2,000	Ancho	
3	500-2,000	Anaheim	3
	100-2,500	Cascabel	
2	5-0	Bell Pepper	2
1			1

# CHILES SECOS DRIED CHILLIES

## Pasilla

Pasilla Chiles (also known as Chilacas when fresh) have a pronounced dark chocolate color and a light aroma of chocolate and raisins.

### Applications

The dried Pasilla Chile is an essential ingredient when it comes to classic moles and red enchilada sauce, as well as in stews, soups, casseroles, relishes, dips, appetizers, and spicy sauces. The flavor of these dried chiles also suits seafood perfectly. Allow to soak in water for 20 to 30 minutes before use, drain and use.

Scoville Units: 3-4 (1000-2500)

## Cascabel

Cascabel chiles are plump and round and resemble a cherry in color and size. These peppers are known in either dried or fresh form, as Cascabel Chile, but usually the dry version is meant. The slightly sour thick fruit pulp, has a medium-rich spiciness with a light woody and smoky full flavour.

### Applications

These chiles can be used in sauces, soups, condiments, salsas and stews. Ground or pulverized, they can be used to spice up a variety of hearty foods, like Tamales and casseroles. Combined with two or three other chili varieties, they provide a more complex sharper taste.

Scoville Units: 4 (1500-2500)

## Guajillo

Following Ancho Chiles, Guajillos are the second-most-used Chile variety in Mexico. Their relatively thin pulp has a shiny, deep red-brown color and they have a mild-harsh taste.

### Applications

Guajillos are not only popular because of their mild sharpness, but as well because of their coloring effect.

To use, remove the seeds and partitions, place the chiles in a container and cover with boiling water. Soak about 30 minutes or until bendable. Remove the stems and blend with some of the soaking water in a blender or food processor. The resulting paste is used as a marinade or to pep up salsas and other dishes.

Scoville Units: 5 (2500-5000)

## Chipotle

Chipotle Chiles are smoked Jalapeño Chiles. The dried chipotles have a medium-thick skin and the color ranges from light to red-brown. The smoky slightly sweet taste has notes of chocolate and tobacco.

### Applications

Chipotles are mostly used in salsas, chili, stews and soups. They can also be mixed with olive oil, garlic and salt, and used as a marinade for poultry and pork. As a preserve they are usually offered „en adobo“, a spiced tomato paste.

Scoville Units: 5-6 (5,000-10,000)

## Árbol

Árbol Chiles are narrow, long, bright red pods. They have a slightly bitter, grassy and smoky taste.

### Applications

Puréed, they are often processed into a sauce for tortilla chips. They are also excellent for seasoning pork meat for tamales, roasts, soups and stews. To use roast\* and then grind or pickle the whole chiles in oil or vinegar. Chiles de árbol are also often used as a decorative element for wreaths and other ornaments.

\*Dried chillies can be roasted for a few minutes, in order to intensify their taste. The pods can be roasted whole or halved, and they must be clean and without seeds.

Scoville Units: 6-7 (5000-30,000)

## Piquín

Piquín Chiles are small oval or slightly conical thin skinned pods. They are green coloured when unripe, and orange to reddish-brown when ripe. Whether fresh or dried, these small pods are very hot and have a slightly sour, smoky and nutty aroma.

### Applications

Due to their versatility these small chiles are used in salsas, soups, stews and bean dishes, giving each dish fire and flavour. As flakes, they make every pizza into a sizzling experience.

In Mexico they are also often used for the production of hot sauces.

Scoville Units: 9-10 (30,000-60,000)

## Mulato

Dried Mulato Chiles are mild in taste, have a black-brown color and a flat shape. They have a relatively thick skin and a wrinkled surface structure. The somewhat sweetish taste resembles that of chocolate.

### Applications

Mulato Chiles are an important component in the production of moles. Mole is an authentic Mexican sauce consisting of an impressive variety of ingredients including dried Mulato, Ancho and Pasilla Chiles.

Scoville Units: 3-4 (1000-2500)

## Ancho

Chile Ancho is the dried version of the Poblano Chile. Its color varies from dark brick red to a deep mahogany. Anchos are mildly aromatic and the sweetest kind in the dried Chiles spectrum. They give dishes a slightly sweet flavor with notes of plums and raisins.

### Applications

Anchos can be used alone or with other varieties of dried chiles in cooking sauces. Sliced or chopped to the desired size, Anchos give your dishes the desired spiciness and color. Ideal for refining meat and poultry, vegetables, casseroles, dips, soups and stews.

For use fry in a coated pan for a few minutes or lightly roast with or without oil, then cover with hot water and soak for 10 minutes.

Scoville Units: 3-4 (1000-2000)

## Morita

The Morita Chile is the dried and smoked version of a fresh red ripe Jalapeño chile. When smoked, the Morita shows a soft, shiny dark red-brown colored skin. The main difference to dried chipotles is the smoking time. Morita Chiles are not smoked as long as Chipotles and remain softer and fruity in taste.

### Applications

Morita Chiles are often used in cooking sauces and stocks, and in marinades for meat or poultry.

Scoville Units: 5-6 (5000-10000)