

Candied peppers!

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The Sweetest Way To Preserve Your Chile Pepper Harvest!

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Everybody knows that chile peppers are great to raise your foods to whole new level; as fresh, pickled, stored in olive oil or grounded/powdered. Let's admit it, I'm myself more of a candy person. I need a lot of sugar (they say it's your brains' gasoline! So let's try and get as smart as possible!) I especially love candied fruits. So I thought: why not try it with hot peppers this time, since I missed the cherry season? Once again, with hot peppers, it's happiness with only a little effort. The result is just awesome! Be it for the looks (if you choose the right varieties, you can get pure jewels) or for the taste. When you bite a candied pod, you will first get this

great sweet taste, coming quickly with a tint of smokey capsaicin smell into it (if you chose really hot variety), just before the overwhelming heat starts kicking your tongue! It's just awesome. Taste only one of those. And you'll instantly

feel like you have no other option than to take another one, and another one... and Oh my, that's not enough, gimme more of those candies! These things will definitely get you hooked.



Sweet heat to warm you up, or to really make you burn!



You can choose any varieties for this task as long as they are thin fleshed, as they work the best for candying. Choose mild varieties if you want to have tasty, candies to enjoy in normal way. Extremely hot varieties for the extreme (crazy) chileheads!

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Now let's talk about serious stuff: how do you cook candied chile peppers? There's nothing easier. First thing to know: you need quite thin fleshed pods (most ornamentals will do, for example: Black Cobra, Omnicolor, FG Jigsaw if you dare etc.) Second thing: It works as well if they're cut open, sliced, or still uncut.

Get your pods ready by washing them clean, then cutting them or not. In a sauce pan, make a sweet syrup with a 1/1 proportion of sugar and water (for example: 4dL sugar and 4dL water). You can add spices in the syrup as you wish

like cinnamon, ginger, or anything else you prefer. When the syrup starts boiling, just add the pods you selected and let them cook in boiling syrup for 20-25 minutes.

Let the pods drain on a baking tray, and save the syrup. At that moment You have two possible options :
1) you can keep the candied pods that way. They're soft and yummy, can be dipped in a melted chocolate or left as they are, stored in a closed box for a few months in a dry place
2) you want to dry them a bit so that they're crispy and stay shiny : put them onto baking paper on a plate then cook them at

90°C in the oven for 50-60 minutes.

When it comes to syrup, 2 different options too :
1) You can keep the syrup in a bottle and use it to spice up you parties' cocktails
2) You can keep on cooking it to turn it into a spicy hot caramel and make hard candies or lollipops with it ! Those candies are great to eat like that, use in bakeries or as decorations for cakes, cupcakes, desserts, drinks... Follow your imagination !



More chile pepper stuff at: <http://fatalii.net>

