

Faculty of Tropical AgriSciences



Spice Blend by Assoc. Prof. Hynek Roubík

Flame Fiesta, an original, salt-free blend inspired by the bold flavours of Central and Latin America. Crafted with a fiery mix of green pepper, black pepper, chili, habanero peppers, and a symphony of spices, it promises a sharp, hot taste that ignites your taste buds.

The content of habanero peppers gives it a sharp hot taste and makes it perfect for marinating and grilling all kinds of meat and cheese. It also goes well with vegetable dishes, such as bean sauces or grilled vegetables. Explore its versatility as it complements vegetable delights, from bean sauces to grilled veggies, capturing the essence of Central and Latin American culinary traditions.

This Flame Fiesta was inspired by new project COMUNIDAD, which will be starting in 2024 and is focused on Latin America.

Ingredients:

green pepper, black pepper, chili, habañero peppers, red and green pepper granules, coriander, garlic, allspice, onion, cane sugar (7.5%), thyme, mustard

