

MAISON MALNOU

THE SMOKED PEPPER FROM BEARN



The story of Maison Malnou dates back to 1872, when the Malnou family was ruling a hostel in Poey de Lescar, a small village in the heart of Béarn. They were seasoning traditional meals (Garbure, ham, pâté...) with sun and wind-dried hot red pepper, cultivated on their lands.

Today, the 6th and 7th generation grow their peppers among vineyards, orchards and vegetable gardens, at the feet of the Pyrenees. The maturing process is carefully achieved during long weeks, under a ventilated tunnel, which protects its deep orange color and tomato-fresh pepper taste.

The version «Piment Béarnais fumé» (smoked Bearn pepper) enhances these aromas thanks to a smoking process revealing flavours of toasted cereals, wood, liquorice... Such a peculiar taste-profile and a slightly hot touch are to be discovered in the powders, jellies or confits.

DRIED PEPPER « L'ORIGINEL »

Pepper powder	13g-35g jar & mill / 250g-500g -1kg vac-packed bag
Salies de Bearn salt with pepper <i>12 units by case for the jars, 6 units for the bags</i>	80g mill / 100g vac-packed bag

BEECH WOOD-SMOKED PEPPER « L'ORIGINEL »

Pepper powder	13g-35g jar & mill / 250g -500g -1kg vac-packed bag
Salies de Bearn salt with pepper	80g mill / 100g vac-packed bag
Jurançon wine jelly with smoked pepper	110g
Onion confit with pepper	110g
Rapeseed oil with whole smoked pepper <i>12 units by case for the jars, 10 for the bottles and 6 units for the bags</i>	25cl

BAY WOOD-SMOKED PEPPER

Pepper powder	13g-35g jar & mill / 250g-500g -1kg vac-packed bag
Salies de Bearn salt with pepper <i>12 units by case for the jars, 6 units for the bags</i>	80g mill / 100g vac-packed bag

FIG WOOD-SMOKED PEPPER

Pepper powder	13g-35g jar & mill / 250g-500g-1kg vac-packed bag
Salies de Bearn salt with pepper <i>12 units by case for the jars, 6 units for the bags</i>	80g mill / 100g vac-packed bag

Shelf-life: 2 years