

# HATCH Chili Pepper

Green Chili Pepper from Hatch Valley, New Mexico

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NATURAL INGREDIENTS

Understand. Innovate. Deliver.



New Mexico's Hatch Valley, nestled along the Rio Grande and proclaimed as the Chile Capital of the World, is acclaimed as a unique chili pepper growing region due to its fertile soil, perfect altitude, warm days, and cool desert nights. Chili peppers grown in this valley have been distinguished for their savory green vegetable flavor.

Connoisseurs and chefs around the world attend the annual Hatch Chili Festival in September to enjoy Hatch Chili Pepper's meaty flesh, clean mild heat, and mouth-watering aroma in traditional recipes like Chile Verde and Chile Rellenos, but also in diverse creations such as dips, desserts, and beverages.

Hatch Chili Pepper has a short harvest season - just a few weeks in late summer each year, making it an irresistible yet difficult ingredient to source for research chefs and product developers.

Sensient Natural Ingredients has partnered with chili pepper growers in New Mexico to bring you Hatch Chili Pepper in powder form, so you can utilize this world-famous, US-grown chili pepper for your next product innovation.

# Raspberry Sorbet with Green Hatch Chamoy

*Created by Chef Nestor Ramirez, Sensient Natural Ingredients*



## Application Ideas:

- Mushroom and Hatch Dip
- Hatch Chili Mayonnaise
- Hatch Chili Chowder
- Hatch Chili Albondigas
- Hatch Chili Pancakes
- Potato and Hatch Croquettes
- Bleu Cheese & Hatch Chili Sliders
- Chicken & Hatch Chili Empanadas
- Hatch Chili Jelly
- Hatch Peanut Brittle
- Hatch Chili & Vanilla Bean Ice Cream

Let us assist you with spicy food product market insights, culinary ideations, and product formula development.

Green Hatch Chili Powder,  
Product Code # 0840-R | 0840-Z

  
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For sample request - contact your local Sensient account manager,  
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