

Jalapeno

Flavour of the month

November 2025

Green spice is taking over the town

The green spicy contender has entered the arena, delivering that bold, tingling heat so many crave. As the global love for spice continues to grow, the jalapeño is climbing the charts, celebrated not just for its heat but for its fresh, grassy flavour with subtle sweet undertones.

A staple in Mexican cuisine, the jalapeño is cultivated on over 41,000 hectares in Mexico alone. Each plant typically takes 70–80 days to mature, and if protected from frost, it can survive and produce fruit for more than a year. The peppers usually grow between 5 to 10 centimetres and are most often harvested green, before fully ripening. By autumn, jalapeños mature to a vibrant red, developing a deeper sweetness. While still edible, red jalapeños are commonly used in sauces like sriracha, offering a slightly different flavour profile.

On the Scoville scale, jalapeños range from 4,000 to 8,500 units, offering a heat level from mild to moderately hot. A

single plant can produce 25–35 pods, each varying slightly in intensity. Years of selective breeding have also led to sweeter, heat-free hybrid varieties—perfect for those with milder palates but who still want the classic jalapeño flavour. Jalapeños have long been a part of Mexican culinary history, with the Aztecs smoking and drying them to create what we now know as chipotle. Today, jalapeños have gone global—not only as a versatile ingredient but also for their health benefits, including fibre, vitamins A, C, and B6, all while being low in calories.

They are seen in pickles, salsas, and stuffed into peppers to more unexpected pairings: cocktails like jalapeño margaritas or mojitos, immunity shots from brands like Moju, and fusion foods such as jalapeño cheese snacks, hot honey, and even coconut-based desserts. Whether savoury or sweet, the jalapeño continues to spice things up—proving it's far more than just heat.



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More Green or More Heat? This jalapeño flavouring bursts with vibrant, green-fresh notes, followed by a subtle kick of heat. The more you savour, the more the tingling builds—an addictive crescendo of spice.



Blackcurrant

Pear

Swirl Knot: Swirling the Heat with a Bit of Sweet: A soft, buttery brioche infused with jalapeño, delivering fresh green fragrance and a gentle tingle that slowly intensifies. Inside, a rich chocolate, blackcurrant flavoured filling adds a deep, fruity lift, while the jalapeño's vibrant heat remains the star. Finished with a glossy blackcurrant-flavoured royal icing, each bite offers a burst of bright fruit to balance the spice.

Ice-cream topped: For a sweeter appeal, this soft, baked doughnut is infused with the delicate freshness of crisp pear, then crowned with rich chocolate for an indulgent contrast. At its heart is the star of the show—a scoop of jalapeño ice cream, blending sweet creaminess with bright, green-fruity notes and a subtle, spicy kick.



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