

DEEP. SMOKY. AUTHENTIC.

CHILLI MULATO PASTE

*Rich, smoky and full of depth.
The essence of authentic Mexican flavor.*



SMOKY
RICH
BOLD



AUTHENTIC
MEXICAN
FLAVOR



RICH &
SMOKY



PERFECT FOR
SAUCES, MARINADES
& COOKING



PRODUCT
OF INDIA

WHAT IS CHILLI MULATO PASTE?

A smooth, rich paste made from chilli mulato peppers—known for their mild heat, deep smoky flavor, and slight sweetness. Perfect for adding authentic Mexican taste and beautiful color to your dishes.



INGREDIENTS

- 8–10 Chilli Mulato (deseeded and stems removed)
- 1–2 dried ancho chillies (optional for extra depth)
- 2 cloves garlic
- 1/4 medium onion
- 1 medium tomato
- 1 cup hot water (for soaking)
- 2 tsp vegetable oil
- 1/2 tsp cumin seeds
- 1/2 tsp salt (or to taste)
- 1 tsp vinegar or lime juice (optional, for balance)



TIP

Adjust the thickness with a little soaking water. Add more chillies for heat or a touch of sweetness with a pinch of sugar.



METHOD

- 1 Toast the mulato (and ancho, if using) in a dry pan on medium heat for 30–60 seconds until fragrant. Be careful not to burn.
- 2 Soak the toasted chillies in hot water for 15–20 minutes until softened.
- 3 In a pan, heat oil and sauté garlic and onion until softened.
- 4 Add tomato and cook until soft.
- 5 Drain the chillies and add them to the pan with the sautéed mixture. Cook for 1–2 minutes.
- 6 Transfer everything to a blender. Add cumin seeds, salt, and vinegar (or lime juice). Blend to a smooth paste.
- 7 Store in an airtight container in the refrigerator for up to 1 week, or freeze for longer storage.

USE IT IN



TACOS



ENCHILADAS



MARINADES



MOLE SAUCE



SOUPS & STEWS



RICE & BEANS



BOLD PASTE. ENDLESS POSSIBILITIES.
Authentic flavor in every spoonful.

MADE WITH
QUALITY
INGREDIENTS