

THE KING OF PEPPERS

TELLICHERRY BLACK PEPPERCORNS

100% PURE
TELLICHERRY
FROM THE
MALABAR COAST
OF INDIA



BOLD AROMA. COMPLEX HEAT. PURE ORIGIN.

Grown on India's Malabar Coast, Tellicherry Black Peppercorns are hand-harvested at full maturity and sun-dried to perfection. They are larger, bolder and more aromatic than common pepper, with a warm heat and rich, piney-citrus notes.

HEAT LEVEL
Medium
(3-6/10)

FLAVOR PROFILE
Bold, earthy,
woody with hints
of citrus and pine.
Warm, not sharp.

PERFECT FOR
Meats, seafood,
soups, sauces,
marinades, vegetables
and everyday seasoning.

ORIGIN
Tellicherry, Kerala,
India - part of the
famous Malabar
pepper belt.

Why Tellicherry?
Larger berries = more
volatile oils = deeper
aroma & flavor that
stand out in any dish.

RECIPE HIGHLIGHT

PEPPER GARLIC STEAK *with Creamy Peppercorn Sauce*

Serves 2 Prep 10 min Cook 15 min



TIP: For maximum aroma, crush or freshly grind just before cooking.

INGREDIENTS

- 2 ribeye or sirloin steaks (200-250 g each)
- 2 tsp Tellicherry black peppercorns, coarsely crushed (plus more to taste)
- 1 tsp sea salt
- 2 tbsp olive oil
- 2 tbsp butter
- 4 cloves garlic, crushed
- 1 shallot, finely chopped
- ¼ cup brandy or white wine (optional)
- 1 cup heavy cream
- ½ cup beef or chicken stock
- 1 tsp Dijon mustard
- 1 tsp Worcestershire sauce
- Fresh thyme or rosemary (optional)
- Chopped parsley, for garnish

METHOD

- 1 Season steaks with salt and crushed Tellicherry peppercorns on both sides.
- 2 Heat olive oil in a cast-iron pan over high heat. Sear steaks for 3-4 minutes per side for medium-rare (adjust to liking). Add butter and garlic, baste the steaks, then rest for 5 minutes.
- 3 In the same pan, lower heat. Add shallot and sauté for 1-2 minutes.
- 4 Add brandy or wine (if using) and scrape up the browned bits. Let reduce by half.
- 5 Add stock and let simmer for 2-3 minutes.
- 6 Stir in cream, Dijon mustard, Worcestershire sauce and remaining crushed peppercorns. Simmer until slightly thickened.
- 7 Taste and adjust with salt and pepper.
- 8 Slice steaks. Serve with creamy peppercorn sauce. Garnish with parsley.

HOW IT LOOKS



Large, wrinkled berries with a deep black to dark brown color and a strong, fragrant aroma.

HOW TO USE



Crush coarsely with a mortar & pestle for bold bites.



Grind fresh for even distribution and maximum flavor.



Add at different stages of cooking for depth and heat.

HOW TO STORE



Store in an airtight container.



Keep in a cool, dark place away from heat & moisture.



Best flavor within 18-24 months.

SUBSTITUTES (IF NEEDED)

No Tellicherry pepper? Try these options:

- Black pepper (Vietnam or Indonesia)
- Kampot black pepper (for fruity notes)
- Sarawak black pepper (for milder heat)

PERFECT IN



• Steaks & Grilled Meats



• Creamy Pastas



• Soups & Stocks



• Stir-fries



• Roasted Vegetables



• Marinades & Rubs



• Salads & Dressings

FLAVOR PAIRINGS



Garlic



Butter



Rosemary



Mushrooms



Lemon



Red Wine

DID YOU KNOW?

Tellicherry peppercorns are named after the port town of Tellicherry in Kerala, where they were once shipped to the world. They are harvested when the berries are fully ripe, giving them their bold size, rich oils and superior flavor.

BUYING TIPS

- ✓ Look for "Tellicherry" on the label.
- ✓ Choose whole peppercorns, not pre-ground.
- ✓ Bigger berries generally mean better quality.
- ✓ Avoid dull, dusty or light-weight peppercorns.
- ✓ Buy in small quantities and store properly.



CRUSH. COOK. ENJOY.

Elevate every meal with the boldness of Tellicherry. ♥