



BANHOEK CHILLI OIL CO

CHILLI OIL

BRAND INFORMATION

- Banhoek Chilli Oil is made in the Banhoek Valley which is located between Stellenbosch and Franschhoek in the Western Cape.
- Ban(g)hoek (directly translated to Scary Corner) got its name from the leopards and other dangerous animals that roamed this valley.

GENERAL

- Canola is part of the same family as broccoli – so it must be healthy
- Our canola oil is endorsed by the Heart & Stroke Foundation of SA
- The only cooking oil in SA to carry the CANSA Smart Choice Seal due to Omega 6 and Omega 3 ratio of 2:1
- Canola oil is cholesterol free, high in Omega 3 & 6 – lowers risk of heart attack/stroke and good for brain building
- Canola is the healthiest of all oils with only 7% saturated fat (compared to 12% in Sunflower)
- We use Thai Chilli from the Birds Eye Chilli family
- Has a heat of 50 000 – 100 000 on the Scoville graph – but we only have 20% in the oil
- The result is a 10 000 – 20 000 heat level which gives the chilli flavour and not too much heat

USES

- Drizzle on pizza or over pasta
- Use instead of olive oil in salad dressings
- Cook with eggs, steak, prawns etc.
- Over tomatoes
- Over baked potato instead of butter
- Pour over noodles
- Spoon over fried or scrambled eggs
- Toss with cucumbers
- Mix with croutons
- Marinate everything!

PRODUCT DETAIL

- Dried or fresh chilli in an oil gives a consistent, not too high, heat level
- Only two ingredients – dried chillies (20%) infused in Canola (Rapeseed) Oil
- All sourced in South Africa – all non GMO
- Canola Oil gives a more neutral taste than Olive oil – enabling the taste of the chilli not to be overpowered
- Induction heating is used to ensure consistent and smoother cooking process
- Hand made in small batches to ensure quality – no mass production