

PURE QUALITY

(Pure flavour means meticulous care from start to finish)

The popularity of crushed red pepper has been surging as chefs embrace its ability to bring a bold and controlled hit of heat to any dish. When just a pinch is needed, premium Club House Red Pepper ensures you're getting pure flavour.

MASTERS OF FLAVOUR

- · After years of testing, our culinary experts discovered that the natural flake-to-seed ratio found in red pepper is the most superior combination—Club House red pepper's distinct heat comes from the perfect ratio of red flakes and yellow seeds.
- · Some brands cut costs by filling their bottles with more seeds—but not Club House.

991287: 350 g Shaker 903065: 1.6 kg Jug







FEATURED RECIPE

Romesco Sauce

Spain's roasted pepper sauce is the versatile condiment that every kitchen needs. When thick, it's an ideal spread for sandwiches and hot, crusty bread. Thinned out, it becomes a vibrant sauce for pastas and vegetables, or a unique dipping accompaniment for chicken or seafood.

CLICK HERE FOR THE RECIPE >>

Contact your Club House sales representative today or visit us at ClubHouseforChefs.ca to discover a fresh array of flavour profiles, ingredient combinations, recipes, and more.







