

SICHUAN PEPPER



- Sichuan Pepper is a vital part of a lot of Asian cuisine. It gives that tingly sensation and unique flavour that is part of any 'Chinese 5 Spice' mix.
- The peppercorns are produced on a spiny deciduous bushy tree, with the tree leaves looking very similar to Ash. After 10 years it can get to 2m high and 2m wide, and can easily be pruned to keep it in check.
- It is completely hardy in the UK, and can be grown either in the ground or in a large pot. It likes a fertile and well-drained soil, and can be grown in full sun or dappled shade.
- Growing it in a pot will restrict its growth, and if you do grow it in a pot, you will need to use a high quality compost like John Innes 3.
- The flowers appear in the summer, and the peppercorns will ripen in the autumn. They are ready to harvest when the peppercorns dry and start to open. It is best to pick the whole floret., and allow them to continue drying indoors. The flavour is in the husk, but there is no need to remove the seed inside, it's fine to crush that up with the husk too, either in a peppermill or with a pestle and mortar.