

BERRIES

Product range

Source · Aromatic profile

Applications

DRIED BAYA PINK PEPPER

Madagascar

These pink peppercorns are picked at peak ripeness and sorted by hand by our team in the north-east of the island of Madagascar. Intensely coloured, fresh and floral aroma with no hint of aggressiveness. Requires the same delicacy when handled in the kitchen as when it is harvested.

Ideal with ceviche, tataki, poultry, chocolate ganache, etc., whole or ground.

GREEN SZECHUAN BERRIES

Asia

We definitely like its freshness and flowery scents close to Jasmine.

To be used in recipes with fish and seafood, cheese and chocolate. They can be used whole, ground, infused, crushed.

RED SZECHUAN BERRIES

Asia

Very much appreciated for its aromatic power and its notes of citrus, very fresh and very warm at the same time.

Perfect when combined with fish, foie gras, tropical fruits and not to be missed with chocolate. They can be used whole, ground, infused, crushed.

TIMUR/TIMUT BERRIES

Nepal

Delicate flowery and fruity flavors, a little spicy.

Ideal in many sweet and savoury recipes. They can be used whole, ground, infused, crushed.



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Version 2

SOC CHEF

SALTS AND PEPPERS
OF THE WORLD



Pepper is the most widely consumed spice in the world. It's used ground, whole, and still on the spike to improve both sweet and savoury dishes. Pepper can have warm, mild, spicy, smoky, fruity, and floral notes.



There is no such thing as salt; there are only salts, and each type of salt has its own specific uses. Coarse, fine, crystals, fleur de sel. White, black, grey, pink.

This guide will help you discover our selection of fine salts and peppers as well as the properties of each variety. We'll also offer advice on how best to use them.

www.socchef.com

SALTS

Product range	Source · Aromatic profile	Applications
GUÉRANDE PGI FLEUR DE SEL	France Dissolves with a smooth velvety feel. Delicate aroma. Should be used so the crystals can melt in the mouth. Guérande PGI fleur de sel is not processed between harvesting and packaging. Less bitter than Mediterranean salts.	Goes well with foie gras, shellfish, saltwater and freshwater fish, all manner of meats and salads, and fried and roasted vegetables. Add Guérande PGI fleur de sel immediately before serving.
GUÉRANDE PGI DRY COARSE GREY SALT	France Guérande coarse grey salt is a sea salt harvested all summer from the clay bottoms of salt vats. It is dried naturally in the sun and wind.	Once dried and sieved, it can be used in a grinder, possibly with aromatic herb and spice mixes.
HIMALAYAN PINK SALT	Pakistan Rock salt with a crunchy texture.	White and pink crystals that can be used with a grinder. Perfect for meat, fish, salads, vegetables, chocolate, etc.
TRUFFLED PINK SALT	Blended in Spain Pink salt crystals with white truffle aroma and freeze-dried truffle. Pink and black. Fine texture.	Best used with pastas, risotto, fish, etc.
HAWAIIAN BLACK SALT	United States A handmade sea salt. Intensely black. Crunchy texture. Slightly smoky flavour.	Ideal with fish and seafood, on carpaccio, with grilled meats, vegetables, eggs and potatoes. Great for decorating plates.
PACIFIC OCEAN SALISH SALT	United States Sea salt. Dark brown. Crunchy texture. Smoky aroma (natural process).	Perfect with grilled meats and fish.
VIKING SALT	Blended in Spain Sea salt. Original and very appetising colour. Fine texture. Smoky aroma (natural process). This salt also contains turmeric, onion and black pepper.	A blend with character that's excellent for accompanying meats, fish, vegetables, eggs, and, of course, salmon! It's both potent and delicate.



PEPPERS

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WHITE PEPPER WHOLE or GROUND	Asia A mild and very fragrant pepper. Best ground immediately prior to serving to preserve freshness.	Pairs well with red meats, especially pork and lamb. Enhances roasted vegetables, baked fish, etc.
BLACK PEPPER WHOLE or GROUND	Asia A pepper with warm and potent aromatic notes. Best ground immediately prior to serving to preserve freshness.	Also goes well with sautéed prawns, fleur de sel from Guérande, and duck, pork, etc.
MULTICOLOUR PEPPER WHOLE PEPPERCORNS	Asia Blend of black, white, green and pink pepper.	Aromatic and balanced. Appealing colour in a transparent grinder.
JAMAICA PEPPER WHOLE PEPPERCORNS	Jamaica The peppercorns are significantly larger than other peppercorns. Pleasant aroma and mild flavour.	Very easy to use in countless dishes (cream soups, meats, fish, etc.). Best ground immediately prior to serving.
SARAWAK PEPPERCORN WHOLE PEPPERCORNS	Malaysia Peppercorns are harvested in the traditional manner, by hand, and then sun dried. Fruity notes gradually give way to warm but not aggressive spiciness, followed by floral notes with a woody and spicy finish.	Crush lightly in a mortar and pestle or grind to enjoy its complex aromatic power. Sarawak black pepper is an ideal accompaniment for all types of meats, fish, foie gras, cheeses, vinaigrettes, fruits, and, of course, chocolate.
WILD VOATSIPERIFERY PEPPER WHOLE PEPPERCORNS	Madagascar The voatsiperifery variety grows wild and is harvested at an altitude of 25-30 m on the island of Madagascar. It's known for its exquisite aromaticity and spiciness, with intense and persistent woody, floral and citrus notes.	Chocolate and voatsiperifery pepper is an exquisite pairing.
JAVA LONG PEPPER WHOLE SPIKES	Indonesia An exceptional product for aficionados of taste experiences. Warm yet spicy at the same time, with sweet, woody notes and a great deal of subtlety. Pepper in spike form. Often confused with smoked Ethiopian long pepper.	Best used shaved, crushed in a mortar or ground. Combines well with meats, sauces, vegetables and sweet recipes.
KAMPOT PGI RED PEPPER WHOLE PEPPERCORNS	Cambodia Red Kampot peppercorns are harvested by hand when fully mature. To preserve their beautiful red colour, they are blanched immediately after harvesting and then bathed in ice water. Chefs and gourmets will enjoy their garnet red colour and fruity and floral notes. Surprising hints of berry, candied fruit and soft tropical aromas.	Exceptional intensity with medium spiciness that captivates with its great delicacy. Ideal for sweet-salty pairings, with citrus, soft-textured meats, foie gras, chevre, sea bass, etc. Best when crushed in a mortar and pestle immediately prior to serving to preserve all its aromatic properties.
PGI PENJA WHITE PEPPER WHOLE PEPPERCORNS	Cameroon The white berries of the Penja pepper are harvested by hand once they have reached full maturity. The volcanic soils of Penja give this pepper characteristic menthol and camphor aromas and a long-lasting taste with a medium spiciness.	PGI pepper with character, we love its characteristic flavor. Ideal for pairings with meats, fish, vegetables, cheeses, chocolate...