



Voila!  
Simply ADD CHILLI

# HOME MADE IN SCOTLAND!



**Go - MILD – WILD or EXTREME!**

Carefully blended and with a unique and irresistible flavour – **once tasted, difficult to leave alone!**



# CUSTOMERS CHAT!

"It is not often that I find a product like this that tastes so much like it has just been freshly made"

The Chile Foundry. (Chilli Reviews)

"an honest product filled with homespun traditions".

LOVINGLY HANDMADE IN THE WEST OF SCOTLAND WITH 100% FRESH AND NATURAL INGREDIENTS. THE UNIQUE AND EXCITING FLAVOUR OF SIMPLYYADDCHILLI COMES FROM THE COMBINATION OF FRESH CHILLIES AND STRAWBERRIES.

"Fantastic product! I add a spoonful to nearly every dish I make these days. It's an umami flavour that, like onion, mushroom and tomato, adds a fullness of flavour to the dish. Well done and thank you for making it easy and delicious to SIMPLYaddCHILLI."

Elaine. (Online Customer)

"I am a massive fan of your brilliant jars, as a chilli fiend I find that they are perfect for all sorts of recipes, from popping in a tomato omelette to baking with fish, I also like to mix some with hot water and a chicken stock cube, when I'm roasting chicken"

Kirstie Allsopp.

"Just discovered SIMPLYaddCHILLI in George Mewes, Byres Road. I noted that it said "use within six weeks of opening", so I wrote on the jar 29/5 so that I would know when it had been opened. It's now 30/5 and there are two teaspoonfuls left in the jar! I think I'm addicted!"

Janice. (Customer)

# Some of our Recipes

**SIMPLYADDCHILLI IS A  
DELICIOUS CHILLI BASED DIP  
COME COOKING CONDIMENT.**

## **SIMPLYaddCHILLI to Mango Passion Fruit Salsa: serves 4 - 6**

You'll need:

2 passion fruit  
1/2 sweet ripe mango  
5 large ripe vine tomatoes  
Good handful of fresh coriander  
1 large red onion  
1 lime  
1 tbsp of red wine vinegar  
2tsp of SIMPLYaddCHILLI extreme

Slice the passion fruit in half and scoop out the centre. Cut the mango into small cubes. Roughly chop the vine tomatoes into small chunks. Finely chop the coriander and dice the red onion. Put all ingredients in a bowl and squeeze in the juice of the lime, add the red wine vinegar, SIMPLYaddCHILLI extreme and stir. Keep chilled in fridge until ready to serve.

## **SIMPLYaddCHILLI to make Spicy Mushroom Chicken Breasts: serves 4**

You'll need:

4 chicken breasts  
250g brown cap mushrooms  
2 tbsp olive oil  
4 tsp SIMPLYaddCHILLI mild or wild  
Salt & Pepper

Slash all 4 chicken breasts and brush with olive oil. Add 1 tsp of SIMPLYaddCHILLI mild or wild to each chicken breast. Slice the mushrooms and place on top. Season with salt and pepper. Wrap loosely in foil and roast in oven for 30-40 mins. Serve with buttered sweet potato mash.

## **SIMPLYaddCHILLI to Burgers: serves 4-6**

In a bowl put:

500g of lean minced beef  
Half red onion finely chopped  
2 x tbsp of fresh bread crumbs  
1 x tsp of SIMPLYaddCHILLI Mild or Wild  
2 x bulbs of garlic crushed and finely chopped  
1 x egg yolk  
Half a tbsp of chopped coriander  
Season with salt and pepper

Get your hands stuck in and blend together  
Shape into burger pates  
Fry in a pan or grill



# Lovingly Hand Made!



Susan McCann is the creator behind 'Simply Add Chilli' for years she has been making this wonderful blend of Fresh Chilli and Fresh Strawberries, then she decided to turn her passion into a business and today she operates her own company called 'Lochbroom Fine Foods' in the South West of Scotland.

We are delighted to have been chosen to introduce this fantastic fresh Scottish product to the entire MENA region.



# Contact Details

Tel: 00971 5094 02903

Email: [food@montgomeryint.com](mailto:food@montgomeryint.com)

We look forward to welcoming you to the exquisite and exciting tastes from these products, quite simply they taste incredible!

