

Cooking Instructions

For marinade mix 3 tsp Piri Piri blend, juice from 1/2 lemon, 1 tbsp olive oil. Increase quantities in same ratio as needed.

Rub on to meat or vegetables of choice, cover and put into fridge for minimum 1/2 hr.



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Hill & Vale

Piri Piri Seasoning

ORGANIC

Portuguese
Origin

Piri Piri Seasoning

Citrus and spice blend used throughout Portugal. Made famous by the chicken shacks of the Algarve. Blended in Bristol, UK.

Ingredients: paprika*, garlic*, red pepper*, chilli*, onion*, oregano*, lemon peel*, salt, bay leaf*, *organic.

All packaging is widely recycled, store in cool dry place away from direct sunlight.

Batch number:

Best before date:

40 gr

About Us

Bristol based spice importer & blender. Bringing life through spice to kitchens around the UK.

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GB-ORG-05
Non UK Agriculture



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