

The background of the entire image is decorated with abstract, hand-drawn style green shapes that resemble leaves or organic forms. These shapes are scattered across the white background, with some appearing as solid green and others as white cutouts within green areas.

LA PLANTATION

FAIR SPICES PRODUCER

2023 Collection

www.kampot.cz

A photograph of a vineyard. In the foreground, there are several rows of grapevines covered in lush green leaves. Above the vines, a rustic trellis system is visible, constructed from wooden poles and covered with a thick layer of dried, light-colored straw or thatch. In the background, a range of green mountains is visible under a clear blue sky with a few wispy white clouds. A prominent, pointed mountain peak stands out in the distance. A thin wire or cable runs horizontally across the middle of the image, just above the trellis.

From our Farm ... to your Table!



Created in 2013, La Plantation, a family-owned project, is committed to grow and deliver the best sustainable spices.

In our flagship farm in the Kampot area in southern Cambodia, we follow century-old traditions to preserve the original taste of each spice. We create new blends and recipes every year, bringing the unique Kampot terroir to tables around the world.

Our production model respects fair trade principles. As soon as harvested, the peppercorns, spices, roots, leaves and fruits are processed immediately in our on-site processing facilities. This freshness preserves the quality and the aromas of our products.

From farm to table, we build a short supply chain with trusted partners to guarantee the freshest spices.

Our Commitments

PRESERVING TRADITIONS

Our head farmer, 5th generation of pepper growers, respects centuries-old traditions to preserve the taste of the finest pepper in the world, Kampot Pepper. Khmers, who still heal themselves with traditional and natural remedies, have an extensive knowledge of local plants and their benefits.

In 2020, we went on a hunt to discover new spices across different provinces of Cambodia, and select with them rare and endemic spices.

EMBRACING INNOVATION

We conceive new preparations to sublime and preserve our spices, such as our Green Kampot Pepper: salted or dehydrated, and our process of cold-smoking. Our goal is to rediscover the best spices of Cambodia, whether cultivated or wild, to share them to the rest of the world.

We work in sanitized environments with trained workers to ensure compliance with international food safety and hygiene standards.



BUILDING FUTURES

We embrace Fair Trade principles with all our partners and offer good working conditions to our employees. We train them regularly, to improve their skills. We follow Sustainable Agriculture practices through organic agriculture, permaculture, and crop rotation.



KH-BIO-154
Non-EU Agriculture



LEADING TOWARDS EXCELLENCY

Quality is the base of our sustainability project. Our farmers take care of each tree throughout the year: from hand-selecting each pepper corn, to treatment on the very day of harvest, and the quality control before packaging.

This quest for excellency is omnipresent in the experience we propose to our visitors at La Plantation, an agro-tourism center in the Kampot region in Cambodia.

La Plantation received the label 'Producteur Artisan de Qualité' from the Culinary College of France.





OUR SOCIAL PROJECT

La Plantation is first and foremost to support rural communities of the Kampot region of Cambodia. Our vision of the project was, ever since its beginnings, social and equitable, respecting the Fair Trade principles. To this aim, we willed to offer good working conditions to our employees, buy products at a superior market price, protect the environment, distribute from farm to table, support educational programmes for children.

For more than 4 years, we are honoured to be certified by WFTO (World Fair Trade Organization). This international acknowledgement proves our everyday social engagement towards our employees and their families, as well as to small farmers of the region.



OUR SCHOOLS

The main goal of the NGO «Les Ecoles de la Plantation» is to facilitate access to primary education for all children living around the farm. However our main challenge and commitment is to provide these country side children with the opportunity of studying in secondary schools and university, to access rewarding jobs.

More information: lesecolesdelaplantation.com

Our Spices

* Exclusive Creations

 Certified Organic also available

From inception, to farming or rediscovery of the best spices of Cambodia, La Plantation offers its 7-family 2020-2021 harvest via a short supply chain network of resellers and through a E-Shop:

Our Peppers

- PGI Kampot Pepper (Black, Red and White)
- PGI Fresh Kampot Pepper (Green and Red)*
- PGI Smoked Kampot Pepper (Black and White)*
- Dehydrated Green Kampot Pepper*
- Kampot Pepper Millésime*
- Red Long Pepper
- Salted Long Pepper*
- Long Pepper Pearls
- Long Pepper Leather*

Our Roots

- Flower of Turmeric 
- White Turmeric Zedoary
- Young Ginger and Wild Ginger* 
- Galangal and Wild Galangal 

Our Chilies

- Red Sweet Long Chili (natural and smoked) 
- Bird Chili (green, red et smoked red)
- White Chili
- Chilies Mix (crushed)

Our Aromatic Plants

- Kaffir Lime (Leaves and Rinds)
- Lemongrass Stems 
- Curry Leaves
- Wild and Forest Cardamom
- Cassia Cinnamon
- Moringa powder 
- Pandan powder 
- Hibiscus powder 
- Green Mango 

Our Mixes*

- Spicy Mix
- Citrus Mix*
- Smoky Mix*
- Peppers & Spices (no salt)*
- Khmer Curry (green and red)*
- Yellow Curry
- Chai Mix

and Rubs*

- Mekong ◇
- Green Pepper Rug
- Campfire Rub
- Cacao Rub

Our Spicy Sauces (Hot and Sweet)*

- Spicy Ananas
- Spicy Mango
- Khmer Masala
- BBQ Tamarind
- Piment Fumé
- Green Chilies Duo
- Green Kampot Pepper- Black Kampot Pepper
- Khmer Roots
- Khmer Ketchup
- Ginger Papaya
- Cardamom Duo
- Tamarind Cinnamon

Our Infusions

- Leaves  (Lemongrass, Pandan, Long Pepper, Moringa, Betel)
- Flowers (Star Anise, Butterfly Peas , Hibiscus)
- Petals (Turmeric , Ginger, Galangal)
- Mixes (Morning Boost, Summer Freshness)

Our Dried Fruits

- Mango with Red Kampot Pepper
- Pineapple with Red Kampot Pepper

The background of the entire page is a repeating pattern of stylized handprints. Each handprint is green with white fingers, and they are arranged in a way that creates a dense, textured effect. The text "Our Peppers" is centered over this pattern.

Our Peppers



Known as the finest pepper in the world by chefs and foodies, **Kampot Pepper PGI** develops a unique flavor, thanks to its terroir and long tradition of artisanal farming in the region of Kampot in southern Cambodia. All our Kampot Peppers come from the same plant; where the stages of ripeness and processing techniques create different flavours & aroma. Kampot Pepper is registered as a Protected Geographical Indication (PGI) product since 2010 in Cambodia and 2016 in the EU.



Piperine is recognised for its benefits on digestion and its antioxidant properties.



KAMPOT PEPPER

BLACK

strong & complex

From February, ripe pepper clusters with dark green corns are picked by hand, cleaned and sun-dried for 2 to 3 days.



Fiery Spiciness - Notes of chocolate, mint and eucalyptus



Red meat, game, deli meat, pasta (cacio e pepe), risotto

Also available:

COLD SMOKED

KAMPOT PEPPER

WHITE

subtle & fresh

Fully ripen red pepper corns are soaked in fresh water for a night. The softened outer coat is then removed, keeping only the hard seed inside. The white peppercorns are sun-dried for 2 to 3 days.



Slightly spicy - Notes of citrus, of rosemary and fresh herb



Fish and seafood, white meat, eggs, mashed potatoes, white sauces (ideal, it doesn't colour)

Also available:

COLD SMOKED



KAMPOT PEPPER

RED

woody & fruity

In March, the peppercorns ripen on the vine and turn red. They are harvested by hand, cleaned and sun-dried. Less hot than black pepper, it's the region's flagship spice.



Mildly spicy - Notes of flowers, red fruits, dates and honey



Fish (red mullet), fruits salad, pears, strawberries, chocolate, cookies, jam

KAMPOT PEPPER

FRESH SALTED

crunchy & fruity

CREATION

Harvested by hand, the green peppercorns undergo a preservation process with natural sea salt to maintain their texture and taste. The crispness of the grain and the intense explosion of fresh pepper flavours in the mouth make this salted pepper a unique spice, addictive from the first corn.



Spicy, crispiness of the corn - Woody and vegetal notes of pine and eucalyptus



Ready to snack, pepper steak, raw fish, Bearnaise sauce, butter, chocolate mousse



KAMPOT PEPPER

SALTED FRESH RED

strong & fruity

CREATION

The corns of red pepper are hand selected at full maturity and undergo a process of conservation with salt, to preserve the taste of the fresh Red Pepper. Crushed by hand, the product can be put directly on dishes.



Spicy, crispiness of the peppercorn - Notes of red fruits and mint



Ricotta, tomato-mozzarella, steamed fish papillotes, pasta



KAMPOT PEPPER

DEHYDRATED GREEN

fresh & aromatic

CREATION

The green peppercorns are hand-picked and instantly threshed and dehydrated to maintain their flavour and green colour.



Powerful - Notes of fresh herbs, citrus and mint



Re-hydrate in lukewarm water (30 min) or grind on the plate - Pepper sauce, carpaccio

BIRD PEPPER

rare & wild

RARE

The birds peck the larger, ripe red corns on the bunch, digest them and reject the kernel in their droppings. Our farmers follow a meticulous work of collecting a few dozen grains per day all around the plantation. It is the rarest Pepper in the world.



Aromatic - Notes of fresh herbs, and citrus fruits



Use as an exceptional white pepper!

KAMPOT PEPPER

MILLESIME

captivating & warm

CREATION

The pepper cluster is hand-picked when ripe. The corns, blanched and sun-dried, are black and purple red. The whole berries are processed as they are, with no selection for colour.



Mildly spicy - Notes of caramel and cacao



Crème brûlée, roasted fruits, chocolate cake, crumble, pudding

BLACK KAMPOT PEPPER

CRUSHED

strong & complex

Black Kampot Peppercorns are crushed and immediately packaged, thus keeping the power of its aromas.



Fiery Spiciness - Notes of chocolate, mint and eucalyptus



Ready-to-use : cold cuts, marinades, gravlax salmon, cheeses



Long Pepper or “Piper retrofractum” is a flowering vine of the family of peppers, originally from the island of Java in Indonesia. The first reference to long pepper appeared in Ayurvedic medicine textbooks describing its medicinal and dietary benefits. Very popular in Roman and Greek times, it was one of the first spices to reach Europe, from the 6th or 5th century BC. Hippocrates mentions it as a medicine rather than a spice.



Piperine is recognised for its benefits on digestion and its antioxidant properties.

LONG PEPPER

RED

ample & strong

The fruit of Long Pepper is harvested when fully ripe and sun-dried for 3-4 days.



Warm and sweet notes, of gingerbread, clove and liquorice



To grate, grind (in bits) or add in full in slow-cooked dishes - Compote, marinade



LONG PEPPER

LEATHER

hot & intense

CREATION

Hand-picked at full maturity, it is dried on plates and transforms naturally in crispy chips.



Very sweet at first - Warm and spicy notes, of gingerbread and speculoos



Duck carpaccio, shrimp salads, quince confit, chocolate fondant, onion jam



LONG PEPPER

SALTED FRESH

vegetal & crunchy

CREATION

The fruit is harvested when still green and undergoes a process of fermentation with natural sea salt. It can be eaten alone or cut into thin slices.



Mildly spicy and crunchy - Vegetal notes of artichoke



To slice thinly and add directly on plate - Fennel salad, feta, beef tartare

LONG PEPPER

PEARLS

sweet & aniseed

These minuscules peppercorns are extracted from the Long Pepper fruit harvested at full maturity.



Sweet at first then spicy - Aniseed and mentholated notes



Fish or meat carpaccio, fresh goat cheese, roasted pineapple and pan-fried fruits



Our Roots



Cambodia abounds with roots of the families of gingers and turmeric, harvested in the wild or cultivated organically. They are traditionally used by villagers for their benefits and in Khmer cuisine.

To preserve all the aroma and flavours of our range, we treat the roots on the very day of their harvest. The dried chips are stored away from humidity and light, and milled before being turned to powder. Our **Flower of Turmeric** is an endemic species of Cambodia, with very small roots and a unique floral aroma and taste.



*Curcumin is recognised for its antioxidant and anti-inflammatory benefits.
Our Flower of Turmeric contains an exceptionally high rate of curcumin (14%)*

FLOWER OF TURMERIC

silky & peppery

Turmeric has long been used as a powerful anti-inflammatory and antioxidant in eastern medicine. Mixed with black pepper, curcumin is easily absorbed by the body. For cooking, turmeric deliciously colours and perfumes dishes.



Intense - Flowery notes, of lemon and ginger, with a peppery taste



Vegetal curry, meat or fish, paella, carrots, squashes and sweet potato, golden milk

YOUNG GINGER

floral & burning

Ginger was one of the first Asian spices to arrive in Europe around the 4th century BC. Ginger is harvested while still young and develops strong aromas.



Powerful and round - Notes of citrus, floral and spicy



Soups and broths, shrimps and pork, ideal in pastries, chocolate, mango and pear

Ginger and Galanga powder are also available in a wild version, with even much more intense aromatic notes.

WHITE TURMERIC

fruity & bitter

Present in Europe since the 6th century and very popular in the Middle Ages, Zedoary White Turmeric is still widely used in curries in India and Asia.



Notes of mango and ginger with a touch of bitterness - Bright yellow colour



To use similarly as you would use a ginger, fish curry, marinade

GALANGAL

warm and pungent

Widely used in Khmer cuisine, Galangal is renowned for intensifying other flavours while retaining its unique character.



Hot and spicy - Notes of ginger, saffron, cardamom and citrus



Curry, sauce and marinade for fish and meat, fruit or vegetable smoothie



The background of the slide is a light green color with a large, abstract, hand-drawn brushstroke pattern in a slightly darker shade of green. The strokes are thick and expressive, creating a textured, organic feel. The text 'Our Chilies' is centered in a dark brown, cursive script font. Two thin, dark brown horizontal lines are positioned above and below the text, extending across the width of the slide.

Our Chilies



Less spicy than in neighbouring Thailand, Khmer cuisine is not very spicy. From the mildest to the hottest, we have selected a range of chilies, of all colours and tastes. Proposed whole, in powder, and smoked, our **chilies** can spice up and add colour and originality to your dishes.



Capsaicin, its active ingredient, helps digestion and protect from cardiovascular diseases because of its action on the formation of bad cholesterol.

WHITE CHILI

fruity & vivid

With a beautiful white colour, our White Chili is picked at full maturity, as its tip begins to turn red. Present in all Khmer gardens, this chili is tasty without being volcanic, to offer a great balance!



Vivid spice - Fruity and citrus notes - Surprising beige colour



Salads, tabbouleh, tomato preparations such as sauces, soups

CRUSHED CHILIES

gourmet & ardent

Rather than choosing a sole chili, our Blend of crushed Chilies adds a warm spicy touch to balance your dishes.



Red Bird Chili, Sweet Long Green Chili, and White Chili



An ideal blend to sprinkle on meats, scrambled eggs, pasta or in a marinade

SWEET LONG CHILI

RED

sweet & charming

Sweet Long Chili is a popular chili variety in Cambodia, used to color red curry. The aroma develops when the powder is cold smoked, offering a new way to appreciate the spice. It scores 2/10 on the Scoville scale



Slightly pungent and non aggressive - Sweet and fruity notes



Scrambled eggs, avocado, sautéed potatoes, ideal on meat or tofu

Also available: **COLD SMOKED**

BIRD CHILI

RED

hot & flowery

The seeds of this wild bird chilli have been collected in the nearby forest, as this small species was no longer harvested in south Cambodia. The Bird chili is ranked 8 on the Scoville scale.



Torrid spiciness - Flowery notes, of chocolate - The cold-smoking adds a slight smoky taste



Marinated in olive oil, spicy sauces, curry paste, guacamole, vongole

Also available : **COLD SMOKED**

BIRD CHILI

GREEN

vegetal & strong

Our Bird Chilies are picked when they are still green. After drying, they reveal an enhanced vegetal perfume, while keeping the full strength of the chili. It scores 8/10 on the Scoville scale.



Torrid spiciness - Flowery and vegetal notes, of citrus



Sauces, coconut milk soups, fish tartare, chili pastes





Our Aromatic Plants



Every Khmer family use aromatic plants, whether wild or planted. Women pick them daily, to incorporate them to traditional dishes, such as curries, soups and salads.

To preserve their taste and aroma, we adapt our production depending on the seasonality of each selected plant, for their harvest, and treatment, to guarantee freshness.



Our aromatic plants are also used, in ancestral remedies, for their wide array of benefits.

KAFFIR LIME ZESTS

citrus & acidulous

The Kaffir Lime fruit is part of the citrus family (Citrus Hystrix), distinctive by its wrinkled skin. Picked at full maturity, the fruit is washed and finely peeled. The rinds are dried at a low temperature, immediately crushed and packaged to retain all their flavour.



Powerful lemon notes, mint and ginger



Fish or chicken en papillote, chocolate mousse, lemon tart, broth

CURRY LEAVES

musky & floral

Native of the foothills of the Himalayas, the kaloupilé is a tree commonly grown in rural Khmer communities. The curry leaves are traditionally used in curry paste and soups.



Musky and floral notes, powerful and warming



Yogurt marinade, lamb meat, 'marinières' mussels, pita dough, curries, soups



KAFFIR LIME LEAVES

citrus & intense

The leaves, a traditional Cambodian ingredient, develop a unique citrus scent. Kaffir lime leaves are harvested by hand and immediately washed and dried at a low temperature. They are immediately packaged to retain all their aroma.



Intense and unique notes of citrus and lemongrass



Fish carpaccio, curry, Tom Yum soup, to perfume cooking water of rice or pasta

RICE PADDY HERB

lemon & cumin

Rice Paddy Herb is an aromatic herb commonly used in Cambodia. It grows in rice fields at the start of the rainy season.



Highly scented and spicy notes, of lemon and cumin



Raw salad beef, spring rolls, soups and broths, shrimps

WILD CARDAMOM

intense & camphorated

Our Cardamom is a wild endemic species of the tropical Cardamom forests in Cambodia. Our pickers harvest each flower at full maturity. The pods are then dried in a smoke-house.



Camphorated notes, peppery and mentholated, intensified with the smoking process



White meat, rice, ideal in sweets: gingerbread, brioche, rice pudding, compote, crème brûlée, coffee

CINNAMON

CASSIA

sweet & warm

From the bark of the Cinnamon Cassia tree, it's the most aromatic cardamom! Harvested before being sun-dried. Exceptional high level of volatile oil (7%)



Warm notes, that are both woody and sweet



Ideal for baking, orange salads, compotes, tajines, pastillas, stews, mulled wine, rum 'arrangé'



FOREST CARDAMOM

intense & mentholated

Our Cardamom is a wild endemic species of the tropical Cardamom forests in Cambodia. Our pickers harvest each flower at full maturity. The pods are dried in a smoke-house, and the grains are extracted.



Camphorated notes, peppery and mentholated, intensified with the smoking process



White meat, rice, ideal in sweets: gingerbread, brioche, rice pudding, compote, crème brûlée, coffee

LEMONGRASS STEMS

lemony & sweet

Also called Indian verbena, lemongrass is an essential ingredient in Cambodian cuisine. The Lemongrass Stems are harvested, peeled, cut and dried immediately at low temperature to retain all their aromas.



Floral and highly intense notes, of lemon and citruses



Broth, curry, chicken or fish en papillote, cakes, ice creams, fruit salads

MORINGA

stimulating & fresh

Nicknamed «the tree of life», moringa leaves are traditionally used in Ayurvedic medicine. Dried at low temperature, they are then crushed to facilitate their use in the kitchen.



Round and beneficial - Herbal and slightly spicy notes, with a touch of spinach



Sauces (pesto, mayonnaise, vinaigrette), soups, salads, yogurt, fruit juices, smoothies

HIBISCUS

acidulous & refreshing

The hibiscus calyxes (the base of the flower) have been harvested and dehydrated. The powdered version is easy to use in the kitchen and gives a delicious pink colour to your dishes.



Acidulous, fruity (citrus) and slightly floral notes.



Drinks (pink matcha, smoothies, bissap), jellies, jams, ice cream, panna cotta, crème brûlée, shortbread, risotto, papillote fish, salmon gravlax

PANDAN

subtle & vanilla

Widely used in Cambodia to flavour and colour intensely green dishes, Pandan is also referred to as «Asian vanilla». Dried at low temperature, they are then crushed to facilitate their use in the kitchen.



Soft and comforting - Notes of vanilla, almond and greenery



Pancakes, cakes, sponge cake, crème brûlée, soups or smoothies

GREEN MANGO

acidulous & fruity

Mangoes are picked green and immediately dehydrated. Mango powder, also called Amchur in India, is widely used in cooking for its dry acidity.



Notes of sweet acidity. Can be used at the end of cooking (instead of lemon), without adding moisture to the dish.



Marinades, seafood, raw fish, curries, fried potatoes, soups, fruit salads, yoghurt, chocolate mousse



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Our Mixes



When you're lucky enough to have all the fresh spices at your disposal, what could be more exciting than designing a range of spice blends? Benefiting from exceptional climatic conditions, our **Fleur de Sel de Kampot** (Flower of Salt) blends deliciously with our spices. Traditional Khmer curry recipes are also available, as well as Asian flavours such as chai.



Contrarily to refined table salt, sea salt naturally abounds in healthy minerals and maintain the body hydrated, while reducing water retention.

FLOWER of SALT KAMPOT

*natural
& crystalline*

Sourced from family saltworks in Kampot, it benefits from exceptional climatic conditions. It is hand-picked because of its fragile crystalline texture and is sun-dried for several days. The Fleur de Sel de Kampot is unique with a beautiful white colour and the lightness of its crystals.

CITRUS MIX

elegant & fresh

CREATION

Ready to use, with its Kaffir Lime Leaves, it adds to your dishes an elegant flavour of citrus and spices.



Kampot Fleur de Sel, Black Kampot Pepper, Kaffir Lime Leaves



Chicken en papillote, fish carpaccio, fennel, cucumber, avocado

PEPPERS AND SPICES MIX

spicy & aromatic

CREATION

A ready-to-use blend of Kampot Peppers and ground spices from us, that doesn't contain salt. Use directly this coarse grind mix on your dish or ground it finer with a pepper mill. Develops a subtle balance of peppery, lemon and floral aromas.



Black, Red, and White Kampot Peppers, Long Pepper, Pink Peppercorns, coriander, spices



Salad sauces, foie gras, roasted vegetables, sautéed fruits

SPICY MIX

complex & well-balanced

CREATION

Ready to use; sprinkled on a plate, just before serving, will add a delicate flavour of spices.



Kampot Flower of Salt and Pepper, Long Pepper, Star Anise, Bird Chili, coriander, clove, spices



Red meat, salt-crusted fish, foie gras, salad, goat cheese, pineapple

SMOKY MIX

strong & smoked

CREATION

Ready to use, it spices up your dishes and adds a subtle smoky flavour, slightly hot



Kampot Fleur de Sel, Black Kampot Pepper, Smoked Bird Chili, dried garlic



Grilled meats - fried potatoes - cold cuts - risotto

YELLOW CURRY

warm & strong

CREATION

A highly aromatic curry blend, ready to use to flavour your dishes. Our recipe for Yellow Curry is a little spicier with the addition of a touch of Bird Chilli.



Turmeric, Lemongrass Leaves, Sweet Long Chili, Bird Chili, Red Kampot Pepper, Palm Sugar, Salt, Garlic, Curry and Combava Leaves, Green Mango, Spices



deal with coconut milk or dry: prawns, fish, chicken, vegetables, soups, rice, gratins. Gives a lovely golden colour.

RED KHMER CURRY

tasty & warm

CREATION

Traditional Khmer mild recipe with strong and lemony flavours. Original blend of freshly ground spices, Red Khmer Curry is easy to use with coconut milk.



Red Sweet Long Chili, Lemongrass stems, Red Long Pepper, Turmeric, Flower of Salt, dried garlic, spices.



Ideal with coconut milk or on its own: tofu, chicken, duck, beef, shrimps, vegetables

GREEN KHMER CURRY

vegetal & delicate

CREATION

Traditional Khmer mild recipe with lemony and vegetal flavours. Original blend of freshly ground spices, Green Khmer Curry is easy to use with coconut milk.



Lemongrass Leaves, Green Sweet Long Chili, Turmeric, Green Dehydrated Kampot Pepper, Flower of Salt.



Ideal with coconut milk or on its own: fish, chicken, veggies, shellfish. Adds a pretty green colour.

CHAI

warm & strong

CREATION

Our ready-to-use Chai Mix is naturally sweetened with cinnamon. This blend of freshly ground spices offers an explosion of flavours.



Cinnamon Cassia, Forest Cardamom, Young Ginger, Black Kampot Pepper, Turmeric



Chai Latte (Golden Milk), pan-fried fruit, ice cream, cakes (pies, crumbles, shortbread), pancakes





We have introduced a new range of Rubs. A Rub is a mixture of dry herbs and spices rubbed on meat at least 30 minutes before cooking, to add flavour and tenderise it. The term Rub seems to have originated in the southern United States, where it is common practice to season meat with a dry marinade before cooking. Originally used mainly for meat, Rubs can also be used in spice blends on a wide range of dishes. You'll be surprised by the exceptional intensity of their flavours.



Rubs contain the following essential ingredients:

- salt for flavour and to tenderise meat, fish, vegetables and tofu
- sugar to balance the salt and add sweetness
- garlic and onion for flavour
- pepper for flavour and spiciness

The other ingredients give each Rub its own aromatic identity and allow you to choose the best combinations for each dish.

MEKONG RUB

anisé et iodé

CRÉATION

Badian adds a touch of aniseed to this Mekong Rub blend, with its Asian flavours, while lemongrass, Combava leaves and kumquat add tangy, lemony flavours.



Palm sugar, Fleur de Sel, shallots, garlic, White Kampot Pepper, Lemongrass, Pandan, Galangal, Ginger, Turmeric, kumquat, Combava leaves, star anise, bird chilli.



Use as a dry marinade or spice blend (chicken, beef kebabs, noodles and ramen, prawns, scallops, monkfish, vegetables).



CAMPFIRE RUB

smoked & spicy

CREATION

Smoked Long Chili adds a sweet, smoky note to this Rub. With its rich, complex flavour, it is perfect for a wide variety of dishes, from meats to vegetables and snacks.



Smoked Sweet Long Chili, Palm Sugar, Smoked Salt, Shallot, Garlic, Smoked Cinnamon, Curry Leaves, Smoked Kampot Pepper (Red / Black), Paddy Herb, Turmeric, Annatto



Use as a dry marinade or spice blend (pork, beef, salmon, baked vegetables, potatoes, tofu, hummus, bloody mary cocktails).



GREEN PEPPER RUB

fresh & vegetal

CREATION

Green Kampot Pepper adds spicy, herbal notes to this rub, while Combava, Kumquat and Green Mango add slightly lemony notes and Pandan vanilla notes. The three roots enhance the depth of the aromas.



Palm sugar, shallots, garlic, Green Kampot Pepper, Pandan, Forest Cardamom, smoked salt, ginger, Combava zest, curry leaves, Paddy Herb, Green Mango



Use as a dry marinade or spice blend (meat, chicken, prawns, courgettes, peppers, potatoes, salad dressings).



CACAO RUB

spicy & rounded

CREATION

The cacao, grown in Mondolkiri province, gives this rub fruity, floral flavours, with a wonderful bitterness, and notes ranging from vanilla to coffee and cinnamon.



Cacao, Palm Sugar, Shallots, Garlic, Smoked Sweet Long Chili, Black Kampot Pepper, Fleur de Sel, Smoked Cassia Cinnamon, Red Long Pepper, Smoked Bird Chili, Coriander



Use as a dry marinade or spice blend (meat, pork, chicken, cashew nuts, sweet potatoes, aubergines, vinaigrette).





Our Herbal Teas



Khmers have kept a strong knowledge of plants and their benefits. We are glad to propose them in our new **herbal teas**. From the traditional Lemongrass, to the surprising Pandan, the bountiful Petals of Turmeric, the refreshing Star Anise, and the subtle taste of Kampot Pepper or Long Pepper Leaves — our new range will keep on surprising you ! Plants are hand picked before being immediately dehydrated on low heat, to keep their taste and benefits. This range will keep on growing, every season, with new roots, flowers and leaves, to enjoy hot or ice-cold.



In Cambodia, plants are widely used in ancestral medicine for their wide array of benefits.

Roots Power

GINGER PETALS

Harvested young, peeled, it is thinly sliced and immediately dried at low temperature.



Floral and spicy - Intense spicy notes, and citruses



Infuse 1 tablespoon of petals per cup, for 10 minutes.

GALANGA PETALS

Renowned for intensifying other flavours while retaining its unique character.



Spicy - Pleasant mustard notes, of rose and eucalyptus



Infuse 1 tablespoon of petals per cup, for 10 minutes.

TURMERIC PETALS

Native to Asia, turmeric is one of the most famous spices in the world. Long used in infusion as an anti-inflammatory and antioxidant in traditional medicines, this rhizome provides remarkable benefits.



Powerful and beneficial - Flower notes, of lemon and ginger, with a peppery taste



Brew 1 tablespoons per cup, 10 min, in simmering water



BUTTERFLY PEA FLOWERS

Remarkable and original because of their vivid blue colour, butterfly pea flowers are ideal in cooking and for infusions and cocktails.



Sweet and flowery - Delicate notes of sesame - The infusion turns pink with some lemon juice



Brew 1 teaspoon per cup, in simmering water, for 5-8 minutes.

Or infuse some flowers in gin for a blue/pink gin and tonic.

STAR ANISE

Star anise is the dried fruit of the badian tree, shaped like an eight-pointed star, each containing a shiny, brown oval seed.



Intense - Aniseed and slightly peppery notes, with a touch of liquorice



Infuse 3 to 4 star anises per cup, 10 min, in simmering water

HIBISCUS

Delicious as a hot or iced tea, drink (Bissap), or in cooking (brew for ice cream, crème brûlée, sauces).



Bright purple colour with a fruity, tangy taste.



Brew a few Hibiscus chalices per cup for 10 minutes.

Or put a flower in a glass of champagne.

Elegance of Flowers

Passion of leaves

PANDAN LEAVES

Nicknamed the 'Asian vanilla', it perfumes and colour the dishes in an intense green.



Sweet and comforting - Notes of vanilla, almond and greens



Brew 1 tablespoon per cup, 5-8 min, in simmering water

BETEL LEAVES

From the Pepper family, each Khmer family owns a liana or two.



Fresh and tonic - Strong woody and mentholated notes



Brew 1 teaspoon per cup, in simmering water, for 5-8 minutes

LEMONGRASS LEAVES

A staple in Asian cuisine, this plant is also used in traditional medicine.



Soothing and cooling - Floral and intense notes, of lemon and citruses



Brew 1 tablespoon per cup, 10 min, in simmering water

LONG PEPPER LEAVES

Botanically close to Kampot Pepper, it surprises by its difference in taste and flavour.



Generous and stimulating - Notes of cinnamon, sweet and slightly spicy



Brew 1 tablespoon per cup, in simmering water, for a dozen minutes

MORINGA LEAVES

Nicknamed 'tree of life', they are traditionally used in Ayurvedic medicine.



Round and beneficent - Notes of greens, slightly spicy, with a touch of spinach



Brew 1 teaspoon per cup, in simmering water, for 5-8 minutes.





MORNING BOOST

Balanced and powerful blend of Turmeric and Ginger Petals, associated with Moringa Leaves, to fill up with vitamins, minerals, amino acids and antioxidants. To drink hot or ice cold.



Turmeric Petals, Moringa Leaves, Young Ginger Petals



Infuse 1 tbsp. of Morning Boost mix per cup, 10 min., in simmering water

SUMMER FRESHNESS

A balanced and powerful blend inspired by traditional Khmer culture which still uses plants for their benefits. Herbal tea with a beautiful blue colour, which turns pink with the addition of lemon juice. To drink hot or iced.



Lemongrass Leaves, Young Ginger Petals, Butterfly Pea Flowers



Infuse 1 tbsp. of Summer Freshness mix per cup, 10 min., in simmering water





Our Spicy Sauces



Our Spice Sauces are made from fresh fruits or spices, such as pineapple, mango, tamarind, peppers, roots or chillies, without any preservatives.

Our spice sauces offer you a new way to discover our unique range of Cambodian spices.

From the mildest to the hottest, a unique choice of fresh sauces, to be used as a condiment, seasoning, marinade, in a sauce, cocktail... with every dish.



A unique exotic savour highlighted by the use of fresh fruit and spices, picked when fully ripe and cooked immediately.



TAMARIND CINNAMON

Sweet and tangy, its simplicity is perfect. Cinnamon Tamarind Sauce can be used from starter to dessert and for breakfast in yoghurt or on buttered bread. Delicious in slow-cooked meat dishes.



Tamarind, cinnamon, cane sugar, water



Like jam on toast, yoghurt, caramelised pork or duck, candied aubergines

KHMER KETCHUP

An original Khmer recipe with hints of smoked cinnamon and the herbaceous notes of paddy herb. The ideal partner for your family meals. Children will love it!



Tomatoes, cane sugar, sweet long chili, vinegar, Millésime Kampot Pepper, paddy herb, smoked cinnamon, galangal, salt, water



Burger, chips, fish & chips, mayonnaise, vegetables, pasta. Ideal for introducing children to spices.

CARDAMOM DUO

Our sauce develops an intense minty and camphorated taste, balanced by sweetness and spiciness. The banana adds a nice texture to the sauce. For sweet or savoury recipes.



Vinegar, banana, cane sugar, lime juice, wild and forest cardamom, Galangal, White Kampot Pepper, fleur de sel



Sautéed or steamed shrimps, steamed or grilled fish, grilled meats, cold cuts, salads, fresh cheeses

GINGER PAPAYA

Fresh notes of ginger warmed by the hot spiciness of Long Pepper. Can be used directly as a condiment or in a marinade (keep it overnight to allow the aromas to develop).



Fresh and ground ginger, papaya, lime juice, cane and palm flower sugar, Red Long Pepper, coriander, salt, water



Seafood platters (oysters), mayonnaise, chicken or shrimp marinades, fruit salads

KHMER ROOTS

With its soft, sweet and marked notes of the roots, the Khmer Roots sauce offers you a perfect balance, subtle and tasty! Don't hesitate to pair it with meat, fish and vegetable dishes, in rice or curries.



Young ginger, galangal, turmeric, banana, fresh ginger, onion, brown sugar, vinegar, lime juice, salt, water



Papillote chicken or fish, stir-fried vegetables, poke bowl, cottage cheese, spring roll sauce



Our Kampot Pepper Sauces



LIMITED EDITION



FRESH GREEN KAMPOT PEPPER



Made exclusively during the 3 months of pepper harvesting, this sauce reveals the herbaceous, subtle and unique taste of Fresh Green Kampot Pepper. Powdered Moringa and Pandan leaves are added at the end of cooking.



Fresh Green Kampot Pepper, vinegar, palm sugar, fresh lime juice, sea salt, powdered Moringa leaves, powdered Pandan leaves



Raw fish, meats, pepper sauce, as a condiment for all your dishes

BLACK KAMPOT PEPPER

The Black Kampot Pepper Sauce offers a perfect balance between its peppery, sweet and sour notes. It goes perfectly with meats, pasta or vegetables and can be used as a condiment.



Tamarind, molasses and cane sugar, water, garlic, Black Kampot Pepper, onion, paddy grass, sea salt, lime juice, coriander, curry leaves



Beef tartar, meat, pepper sauce, salads, cheese. As a condiment for all your dishes.



Our Hot Sauces



SPICY PINEAPPLE



Our Spicy Pineapple Sauce reveals delicious aromas of sweet pineapple with an intense spiciness. A unique exotic spiciness highlighted by the use of fresh pineapple picked when fully ripe and cooked immediately.



Pineapple, vinegar, Yellow Chili, Ginger, brown sugar, Dark Red Kampot Pepper, Sea Salt, lime, Turmeric



Tacos, ribs, grilled fish, marinades, poke bowls, spring rolls



SPICY MANGO



Our Mango Spicy sauce reveals a sweet aroma of fresh mango with an intense spiciness. A unique exotic spiciness highlighted by the use of fresh pineapple picked when fully ripe and cooked immediately.



Mango, vinegar, Red Chili, onion, Green Kampot Pepper, Ginger, Sea Salt, Cardamom



Sushi, ceviches, marinades, shrimps, cottage cheese, mayonnaise



KHMER MASALA



Spicy sauce rich in flavor and character, our Khmer Masala Sauce is Indian-inspired revisited by Khmer gastronomy. Our Khmer Masala Sauce is singular with a slightly smoky taste.



Vinegar, Red Chili, Tomato, Brown Sugar, Onion, Carrot, Garlic, Black Kampot Pepper, Ginger, Cassia Cinnamon, Cardamom, Sea Salt, Star anise, Curry Leaves, Turmeric



Shrimp marinades, curry sauce, stir-fried vegetables, spinach



GREEN CHILIES DUO



Our Green Chilies Duo Sauce balances perfectly the acidity of green tomato and lime, the sweetness of Pandan and sugar and the spiciness of Green Bird Chili and Green Kampot Pepper.



Green tomatoes, Green Long Sweet Chili, green Bird Chili, Pandan leaves, dehydrated Green Kampot Pepper, lime juice, garlic, brown sugar, sea salt



Oysters, raw fish, vinaigrette, avocado, eggs, gazpacho



SMOKED CHILI



Our Smoked Chili sauce reveals a smoky aroma with an assertive spiciness. A unique exotic spiciness highlighted by the use of smoked chilis and fresh tomatoes picked when fully ripe and cooked immediately with garlic.



Red Chili, Vinegar, Tomato, Garlic, Smoked Black Kampot Pepper, Brown Sugar, Sea Salt, Long Sweet Smoked Chili, Lime



Avocado, gazpacho, Bloody Mary, mayonnaise, bolognese sauce



BBQ TAMARIND



Our Tamarind BBQ sauce is made with fresh Tamarind pulp. Its smoky side comes from the use of smoked chilies and smoked Black and White Kampot Peppers. An original recipe and a delicious mix of sweet and spicy flavours.



Tamarind, tomatoes, tomato sauce, brown sugar, onion, vinegar, bourbon, Smoked Chili, Smoked Long Chili, Smoked Kampot Peppers



Burgers, Chips, grilled meats and vegetables, meat marinades, mayonnaise





Our Dried Fruits



We have designed this new range of **dried fruits** as an alternative to importing fresh fruit, flown from Asia to Europe, but above all to let you discover the real taste of fruit picked when fully ripe in Cambodia. This drying process allows us to preserve these fruits for many months, instead of just a few days, allowing the whole world to discover these unique tastes!

Red Kampot Pepper adds a light peppery touch to the dried fruit, which can be eaten as a soft snack or ready to cook in sweet or savoury dishes.



Dried fruit provides an immediate source of energy thanks to its natural carbohydrates.



DRIED PINEAPPLE WITH RED KAMPOT PEPPER

Picked when fully ripe, the pineapples are bursting with juice. Peeled and sliced, the pineapples are soaked in syrup and dried at low temperature. The slightly sweet pineapple flavour is enhanced by Red Kampot Pepper. This is a delicious product, rich in fibre.



Dried pineapple (*Anana comosus*), sugar, Red Kampot Pepper, citric acid, sulphites



Can be eaten whole as a snack or added to a preparation: yoghurt, ice cream, cake, chicken or pork stir-fry.

DRIED MANGO WITH RED KAMPOT PEPPER

Picked when fully ripe, the mangoes are bursting with juice. Peeled and cut into strips, the mangoes are soaked in a syrup and dried at a low temperature. The slightly sweet mango flavour is enhanced by Red Kampot Pepper.



Dried mango (*Mangifera spp.*), sugar, Red Kampot Pepper, citric acid, sulphites



Eat whole as a snack. Ready to cook sweet or savoury: yoghurt ice cream, sticky rice, muffins, cheesecakes, salad



Our Gift Ideas



Cookbook - Gift Box - .Mortar - Grinder

Our Packagings & Display unit



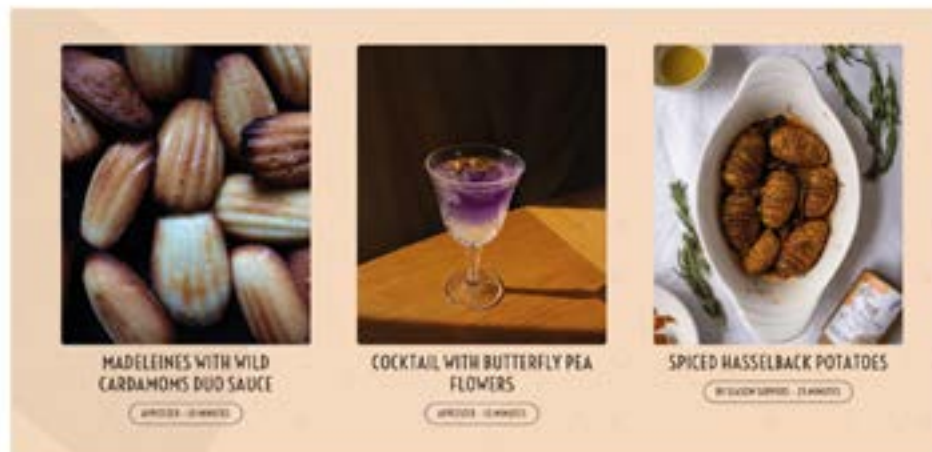
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Read our BLOG, with new articles dropping every Friday, where we discuss our launches, commitments, tips and interviews

Cook with us



Discover our spicy recipes, from breakfast to dinner, sweet and savoury, you will find lots of inspiration to spice up your cooking!

Our Blog

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