



CONTACT

**KANDY SPICES**

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CONDIMENT CO.



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David de Silva chef and owner of KANDY SPICES.

Started the company in 2016 with the idea to revive his fathers chili recipes and to share his culinary heritage from his family roots of the tropical island of Sri Lanka.

KANDY SPICES condiments and spice blends are made in Denmark with selected and best quality chili and spices and without any use of additives, inspired by the asian cuisine.

All products are handmade and available only in selected shops and stores . Please feel free to contact us for any requests [hello@kandyspices.com](mailto:hello@kandyspices.com)

## PAPAS ORIGINAL CHILI

### 02 MEDIUM SPICY - ALL ROUND CHILI

The first chili I made and directly inspired by my fathers chili sambols. With a nice hint of tomato and garlic this chili sambol is perfect with many types of dishes. Try it with with pasta, stews, chili mayo, bbq sauce and as a condiment to any dish that needs a little spice or simply with your burger.



## ORGANIC TOMATO CHILI

### 01 MILD AND AROMATIC WITH TOMATO

Very mild, sweet and aromatic chili sambol with lots of tomato. Perfect as a condiment with cheese, cold cuts and tapas. Use also as sandwich spread and as a nice and mild spice with stews with meats and coconut milk or cream and seasons fresh vegetables. Try it on toast with goat cheese and fresh herbs or with dried ham or sausage with cheese.

## GINGER CHILI

### 02 MEDIUM SPICY - FRESH GINGER

Aromatic and medium spicy chili sambol with lots of fresh ginger. Really nice as a condiment with asian food and wok dishes. Try stired with a little soy sauce and use it as a marinade for any type of meats, fish or as a dipping for sushi and rice. A fresh and spicy feature in avocado sandwiches.



## BLACK PEPPER CHILI

### 03 SPICY - LOTS OF BLACK PEPPER

This is our most spicy chili sambol in our range of sambols. Chili, tomato a pinch of fresh ginger and seasoned with lots of crushed black pepper. Fantastic for marinades, bbq sauces, grilled meats and fish. Wok dishes with fresh vegetables, meats or fish with steamed rice.