



Aji Omnicolor

Capsicum baccatum



- An ornamental and edible Aji from Peru, with 2.5" peppers that ripen from yellow to purple, to orange and finally to red.
- Omnicolor has a complex citrusy and fruity flavor.
- Pairs well with Thai cuisine and other Asian foods. Great in fruity salsas and hot sauces, can also be pickled.
- Very hot heat level

[Link to Aji Omnicolor Seed](#)



Chicken, Fennel and Pepper Pizza

Recipe found in: *The Official Cookbook of the Chile Pepper Institute*, page 203.

Infused with the subtle yet distinctive essence of fennel, this chicken pizza offers a delightful balance of flavors that captivates the palate without overwhelming it. But the culinary adventure doesn't stop there. Complementing the fennel's delicate notes, coriander steps in to introduce a captivating twist to this unconventional pizza. The Aji Omnicolor pepper adds a bright, citrus note to the dish.

[Link to The Official Cookbook of the Chile Pepper Institute](#)



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