

# **Pink Peppercorns Profile**

## **Also known as**

Schinus terebinthifolius, Brazilian peppertree, Red Peppercorn, Florida holly, Christmas berry, rose pepper, pimienta rosa

## **Introduction**

The pink peppercorn comes from a sprawling shrub that can grow quite large if the conditions are optimal. It has vine like branches with small white flowers and small pinkish red berries. It is native to tropical and sub tropical climates like South America, the Caribbean, Africa and many islands in the Pacific Ocean. It was introduced to Florida in the 1840's and has since become classified as a pest by the Exotic Pest Plant Council (EPPC). The berries are not true peppercorns, but are most often used as an exotic pepper substitute, and it may be found blended in conjuncture with other types of peppercorns in what is known as a Rainbow Pepper Blend. When eaten by themselves they have an almost tart taste with a slight sweet aftertaste.

## **Parts Used**

The whole dried berry, which is either freeze dried, or packed in brine or water. Those packed in brine or water usually have a dull green hue to them.

## **Typical Preparations**

The pink peppercorn can be used in the same fashion as any peppercorn and It goes particularly well with vegetables, poultry, and fish.

## **Summary**

The sweet and spicy flavor has become a recent favorite of chefs all over the world and it's taste is often described as a fruity flavor which makes it a wonderful compliment for fruit sauces, vinaigrettes, and even deserts. It has also been used as an ingredient in some Chilean wines, and as a flavoring in syrups. It should not be confused with its close relative, Schinus molle, which is poisonous.

## **Precautions**

None known but taking too much pepper may upset the stomach.