

NATIVE AUSTRALIAN FOOD FACTS:

Native Pepperleaf

Tasmannia lanceolata

Also known as Tasmanian or Mountain Pepper, it is an evergreen shrub endemic to the woodlands and cool temperate rainforest of South-Eastern Australia. Female plants produce black/purple fruit (Pepperberry) in summer. Mountain pepper was used as a pepper substitute in early colonial times.

DID YOU KNOW? | The spicy compound in native pepper is diminished with simmering after a short while, leaving a nice mild taste.

FLAVOUR PROFILE:

The leaf and berry are both used as a spice, dried and ground (the berry resembling black peppercorns). The leaves, fruit and stem have a hot, biting, fruity pepper taste that builds slowly at first, but doesn't linger on the palate like chilli.

Pepperleaf



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Ground Pepperleaf



SEASONALITY:

Leaf is harvested year-round as it is an evergreen shrub. The fruit (Pepperberry) is ready in Summer FEB - MAR.

Pepperleaf Babaganoush



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GROWING REGIONS:



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