



HOT PEPPER POWDER

The Truly Hot Cookbook



truly cares

5 Delicious Recipes



✓ MSG FREE ✓ PRESERVATIVES FREE ✓ SALT FREE



Fried Yam Chips with Grilled Tilapia

Crispy, smoky, and boldly spiced

🔥 Ingredients

Yam (peeled & sliced)
Tilapia (cleaned & gutted)
Gino Hot Pepper Powder
Salt
Onion & garlic (fresh or powdered)
Oil for frying
Shito (optional)

🔥 Directions

1. Season tilapia with salt, garlic, onion, and a generous sprinkle of Gino Hot Pepper Powder.
2. Grill until smoky and cooked through.
3. Fry yam chips in hot oil until golden and crisp.
4. Dust lightly with Gino Hot Pepper Powder while hot.
5. Serve with grilled fish and dip of choice.

Product Spotlight

Gino Hot Pepper Powder adds both depth and heat to the fish and the yam.





KELEWELE

Sweet plantain meets perfect pepper heat

🔥 Ingredients

Ripe plantains
Gino Hot Pepper Powder
Ginger (grated)
Garlic
Salt
Oil for frying

🔥 Directions

1. Chop plantains into cubes or slices.
2. Mix ginger, garlic, salt, and Gino Hot Pepper Powder into a paste.
3. Toss plantains in the mixture.
4. Fry until golden with caramelized edges.
5. Add a light sprinkle of pepper powder before serving.





SPICY GOAT MEAT LIGHT SOUP

🔥 Ingredients

Goat meat
Tomatoes
Onions
Pepper
Gino Hot Pepper Powder
Salt
Seasoning cubes
Water

Product Spotlight

Layer the spice early and finish strong with Gino Hot Pepper Powder.

🔥 Directions

1. Season goat meat with salt, onions, and Gino Hot Pepper Powder. Steam briefly.
2. Blend tomatoes, pepper, and onions into a smooth base.
3. Add blend to the meat and top with water.
4. Simmer until meat is tender and soup is rich.
5. Stir in more Gino Hot Pepper Powder for added heat.





SAVORY PEPPER NOODLES

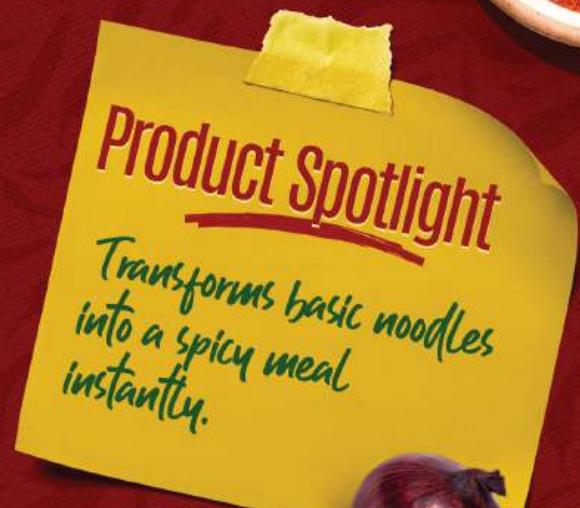
Fast, hot, and flavour-loaded

🔥 Ingredients

Instant noodles
Mixed veggies (optional)
Onion
Oil
Seasoning
Gino Hot Pepper Powder
Egg, sausage, shrimp, or chicken (optional)

🔥 Directions

1. Bring a pot of water to a boil, then add noodles and seasoning.
2. In a separate pan, heat some oil and stir-fry your choice of protein with mixed vegetables.
3. Add the boiled noodles to the pan and stir-fry everything together.
4. Serve with a final sprinkle of Gino Hot Pepper Powder.





CHICHINGA (KEBAB-STYLE SKEWERS)

Grilled street-style heat on a stick

🔥 Ingredients

Beef or chicken strips
Ground peanuts/suya spice
Gino Hot Pepper Powder
Salt
Oil
Skewers

Product Spotlight

The pepper powder gives the kebab its signature kick.

🔥 Directions

1. Mix ground peanuts, salt, suya spice, and Gino Hot Pepper Powder.
2. Coat meat strips in the rub and marinate.
3. Thread onto skewers.
4. Grill until cooked and smoky.
5. Brush lightly with oil and dust with extra pepper powder.





Herbs & Spices

HOT PEPPER POWDER

TRULY HOT!

Same intense flavour always.

