

MERKEN

MAPUCHE SPICE



CHILE

Chile is a long, narrow country in South America. Located between the Andes Mountains and the Pacific Ocean, it has a very diverse and contrasting geography, including deserts, valleys and rainforests.

Santiago
Capital

Temuco
Araucanía region

The Araucanía region is located 700 kilometers south of Santiago, the Chilean capital.

This region is surrounded by native forests, amazing lakes, volcanoes, and pristine streams.

THE CHILEAN NATIVE MAPUCHE SPICE

The traditional Chilean spice has been used for centuries by the Mapuches, the original inhabitants of Chile. It is a unique blend of dried and smoked red chilies (ají cacho de cabra or goat's horn), toasted coriander seeds and salt and is elaborated exclusively in the Araucanía Region of Chile by our natives, the Mapuche's, following their ancient traditions.

Merken has a smoky and slightly spicy flavor that will enhance any preparation. Merken is an extremely versatile gourmet product. Its attractive copper color and delicious aromatic "smoky" flavour will enhance any chef's creations. Sprinkle on fish, shrimp, poultry, beef, vegetables, soups and sauces. Add to potatoes, cheese and pasta. Use in tuna or tossed salads. Great for dipping with olive oil!

Social and Environmental Responsibility: Our Communities

When you buy this certified Merken you are supporting the sustainable development of 70 Mapuche families from the Araucanía Region in Chile.

Formats : 50 grs | 1.78 oz.

GOURMET MISSION S.A.

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