

# These are the 4 hottest Chilli Peppers in the world

## Chilli Naga Morich

The **Naga Chilli**, closely related to the Bhut Jolokia, is a Chilli Pepper cultivated in Bangladesh and North East India. It is mostly very similar to Bhut Jolokia, or Ghost Chilli. In the UK it is called Dorset Naga which is originally from Bangladesh. It is one of the hottest known chilli peppers.

The Naga Chilli is extremely hot, but has a flavour that is quite unique. Many specialists say that the Naga Chilli is as spicy as Rafi and like the Bhut Jolokia (Ghost Pepper), it has a sweet and slightly tart flavour, followed by slight undertones of woody, smoky flavours. The chilli is traditionally used green by the Bangladeshis, often eaten raw as a side dish. It is well suited for BBQ and grilling due to its unique flavour profile.†

## Chilli Carolina Reaper

Bred in a Rock Hill, South Carolina greenhouse by "Smokin" Ed Currie, proprietor of the Pucker Butt Pepper Company in Fort Mill, the Carolina Reaper has been certified as the world's hottest chilli pepper by Guinness Book of Records since August 7, 2013. The original crossbreed was between a Bhut Jolokia (a former world record holder) and a red Habanero, and is named 'Reaper' due to the shape of its tail. The official Guinness World Record heat level is 1,569,300 Scoville Heat Units (SHU), according to tests conducted by Winthrop University in South Carolina. The figure is an average for the tested batch; the hottest individual pepper was measured at 2.2 million SHU.

## Chilli Trinidad Moruga - Scorpion Yellow

The **Trinidad Moruga Scorpion** (*Capsicum chinense*) is native to the district of Moruga in Trinidad & Tabago. On February 13, 2012, New Mexico State University's Chilli Pepper Institute identified the Trinidad Moruga Scorpion as the hottest chilli in the world, with a mean heat of more than 1.2 million Scoville heat units (SHUs) and individual plants with a heat of more than 2 million SHU's. According to the Chilli Pepper Institute, the previous record holder was the Bhut Jolokia of India, as it never accepted the infinity Chilli and Naga Viper Pepper that were previous record holders per the Guinness Book of Records. The current world record holder is the Carolina Reaper with nearly 1.57 million SHU.

## Chilli Bhut Jolokia

The **Bhut Jolokia**, also known as **ghost pepper**, **ghost chilli**, **U-Morok**, **red Naga**, **Naga Jolokia** and **Ghost Jolokia**, is an interspecific hybrid chilli pepper cultivated in the Indian states of Arunachal, Assam, Nagaland and Manipur. It is a hybrid of *Capsicum chinense* and *Capsicum frutescens* and is closely related to the **Naga Morich** of Bangladesh.

In 2007, Guinness World Records certified that the Ghost pepper was the world's hottest chilli pepper, 400 times hotter than Tabasco Sauce. The Ghost chilli is rated at more than 1 million Scoville heat units (SHUs). However, the ghost chilli was shortly superseded by the Infinity Chilli in 2011, followed by the **Naga Viper**, the **Trinidad Moruga Scorpion Moruga Chilli** 2012, and the **Carolina Reaper** on August 7, 2013.