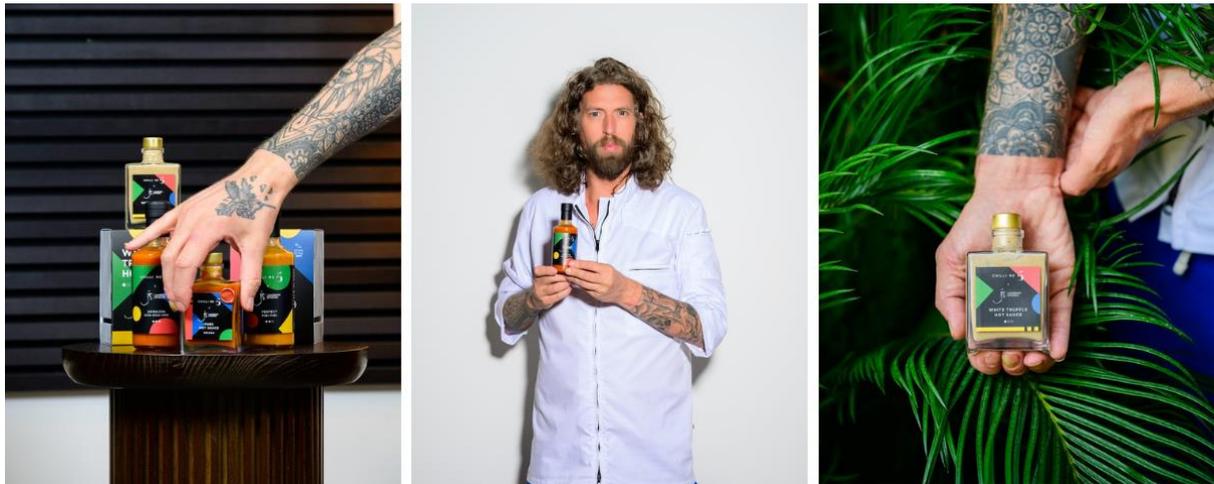


Sparks Fly as Chef Jameson Stocks Teams Up with Chilli No. 5 for a Red-Hot Collaboration



Chilli No. 5 is welcoming Michelin-starred British chef Jameson Stocks to its development kitchen and production facilities in the South of France for an exciting new collaboration set to ignite taste buds around the world.

Recognised by GQ magazine as one of the best chefs in the world, style icon and standout of his generation, Jameson Stocks makes Michelin-quality dishes accessible to home cooks.

Renowned for creating multi-award-winning sauces inspired by global flavours, Chilli No. 5 has launched a creative collaboration with Chef Stocks. The exciting collab will see Chef Stocks develop two exclusive new sauces celebrating his home countries of South Africa and Australia launching in October.

To launch the partnership Chef Stocks has hand-picked his four personal favourites from the Chilli No. 5 range: White Truffle, Sriracha Cha Cha Cha, Pure No. 5 and Perfect Piri Piri to create Jameson's Signature Selection Co-branded as a Chilli No. 5 x *Jameson Stocks limited-edition collection*, each sauce includes a personal recipe from Chef Stocks, a hand-signed card, individually numbered packaging, and access to an exclusive behind-the-scenes video, transforming it from a sauce set into a true culinary keepsake.

The collaboration reflects the shared values of Chilli No. 5 and Chef Stocks: sourcing the finest natural ingredients from trusted farmers and small local producers, and crafting bold, international flavours for gourmands and world travellers alike. With Chilli No. 5 already the proud recipient of 30 Great Taste Awards, this partnership highlights a mutual pursuit of excellence and authenticity.

"Chilli No. 5 is about flavour, health, and passion," says Chef Stocks. "These sauces are crafted with the same respect for ingredients I look for in my kitchens, from

truffles sourced in Alba to chillies grown with care by trusted farmers. That's why I'm proud to put my name to this selection."

Rumble Romagnoli, Founder of Chilli No. 5, adds: "We love Jameson - everything about him: where he has come from, his brand, and most importantly, his incredible talent for flavour. We are pioneering flavour and health in sauce, and Jameson is the perfect ambassador for that. Watch this sauce."

Jameson's Signature Selection:

White Truffle – Infused with fresh, award-winning Alba white truffles for a refined, luxe twist on heat.

With a rich mushroom base and the delicate taste of truffle, it pairs beautifully with risotto, pasta, veal, beef, chicken, and even pizza. Best suited to dishes with subtle flavours, this sauce brings depth, luxury, and a refined heat that elevates every bite.

Link to buy: [Jameson Stocks' Favourite | White Truffle Hot Sauce by Chilli No. 5](#)

Cost: £30.00

High Res Images: [Chilli No. 5 Jameson Stocks Selection White Truffle Hot Sauce](#)

Sriracha Cha Cha Cha – A bold, modern Sriracha, vegan, superfood-boosted, and deliciously fiery.

This garlicky, tangy, and fiery sriracha is delicious with any dish: drizzle it over BBQ, fried chicken, burgers, or roast meats, or splash it onto pizza, noodles, and tacos. It also works beautifully with seafood, prawns, and oysters, bringing a zingy kick that keeps you coming back for more.

Link to buy: [Jameson Stocks' Pick: Sriracha Cha Cha Cha by Chilli No. 5](#)

Cost: £20.00

High Res Images: [Jameson Stocks Selection Sriracha cha cha cha](#)

Perfect Piri Piri – Smoky, citrus-bright vegan Piri Piri. 100 % natural, gluten-free, and utterly crave-worthy.

Piri Piri hot pepper sauce is delicious with any meat dish. BBQ, fried, burger or roast chicken. Piri Piri hot sauce works well with big prawns, seafood and oysters.

Link to buy: [Jameson Stocks' Signature Perfect Piri Piri | South African Hot Sauce](#)

Cost: £20.00

High Res Images: [Jameson Stocks Selection Piri Piri](#)

Pure No. 5 – The hottest of the Chilli No. 5 sauces, a fearless blend of Reaper, Scorpion, Habanero, Ghost and the exclusive No. 5 chilli

This is heat with heritage: rich, smooth, smoky, and sharp. It hits fast, builds deep, and lingers long. Perfect for meat, fish, veggies, pizza, or even eggs in the morning

Link to buy: [Extra Hot Chilli Sauce](#) | [Pure Chilli No. 5](#) | [Spicy Sauce](#)

Cost: £25.00

High Res Images: [Jameson Stocks Selection Pure Hot Sauce](#)

-Ends-

For more information, high-resolution images, or samples, please contact: Samantha Beeny – sam@sharprelations.com or Clare Pope – clare@sharprelations.com

Editors Notes:

About Chef Jameson Stocks

Jameson Stocks is a Michelin-starred chef and author celebrated for bringing the artistry of haute cuisine into everyday kitchens. Known for his refined yet accessible approach, he rose to fame as the youngest ever winner of The National Restaurant of the Year at just 24, with critics praising his cooking as a “Tour de Force.” Alongside appearances on international television and fashion runways, Jameson has worked with Michelin-starred restaurants across Europe and is a long-term ambassador for King Charles’ Prince’s Trust. Today, he blends culinary innovation with storytelling, sustainability, and mental health advocacy, making him one of the most compelling voices in modern gastronomy.

About Chilli No. 5

Launched in 2020 by British entrepreneur Rumble Romagnoli and superyacht chef Colin Ross, Chilli No. 5 is a luxury hot sauce brand designed for gourmands who want both flavour and wellness. Its portfolio of 13 award-winning sauces is inspired by world cuisines and crafted with superfoods, antioxidants, and natural supplements alongside its signature five-chilli blend. With sauces available in sustainable glass bottles, eco-friendly pouches, and tasting vials, Chilli No. 5 has earned 30 Great Taste Awards and is fast becoming a fixture in some of the world’s finest kitchens and luxury retailers.