

PEPERONI SALENTINI PICCANTI



CODE	93902
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COUNTRY OF ORIGIN	Italy, Apulia
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WEIGHT	230 g
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Typical chilli peppers from Salento area, matured with salt and preserved in oil

DESCRIPTION

Typical chilli peppers from Salento area (peppercorn) farmed between the end of May and the beginning of June and hand harvested from August to October. They are washed, sliced and marinated only with salt, then preserved in glass jar with oil

APPEARANCE

Cornet chillies de-stemmed and cut into rounds

TASTE

Spicy taste, slightly dampened by the Apulian extra virgin olive oil and sunflower seed oil

PRODUCER

I Contadini - Ugento (LE) - Apulia

OUR SELECTION

The most interesting aspect of I Contadini is the deep link with the land and the traditions. The vegetables are produced by the firm, with integrated techniques, in the province of Lecce in Apulia region, and naturally dried under the strong sun of Salento, according to an ancient tradition, preserving in them all the organoleptic and nourishing qualities

CURIOSITY

Hot Cornetto peppers are grown in the open field between the end of May and the beginning of June. The collection occurs with multiple steps between August and October always following totally manual procedures. They are washed, sorted, de-stemmed, cut into rounds and without additions of other ingredients, are jarred in Apulian extra virgin olive oil

SUGGESTIONS

Try it over pizza or with pasta. The oil used to preserve the peppers becomes chilli and can be use as a dressing