

# PEPERONI DI SENISE IGP - SCAGLIE DOLCI



<b>CODE</b>	96422
<b>COUNTRY OF ORIGIN</b>	Italy, Basilicata
<b>WEIGHT</b>	100 g

Natural dried Peperone di Senise IGP (pepper) flakes

<b>DESCRIPTION</b>	Farm-grown Peperone di Senise IGP: from seed selection to drying on cloth sheets or nets in ventilated, shady rooms, air-drying in necklaces called 'serte', then reduced to flakes together with its seeds
<b>APPEARANCE</b>	Deep red pepper flakes with the presence of seeds
<b>TASTE</b>	Sweet, with an intense pepper aroma
<b>PRODUCER</b>	Casa Arleo - Senise (PZ) - Basilicata
<b>OUR SELECTION</b>	The selection and attention paid to all the processes of the supply chain, from the self-production of the seed to the drying of the Peperone di Senise IGP, to its frying to obtain the peperone crusco or its reduction to flakes or milling, led us to choose Casa Arleo, guardian of a traditional Lucanian know-how
<b>CURIOSITY</b>	Peperone di Senise IGP, originally from the Antilles, is grown in Senise in the province of Potenza and on the promontories overlooking the valley of the river Sinni and its tributary Serrapotamo. They have a low liquid content, which makes them easy to dry: first they are dried on cloths in the air, then they are threaded with string and sun-dried, gathered in necklaces called 'serte', then they have multiple uses (fried, ground or reduced to flakes)
<b>SUGGESTIONS</b>	An ideal condiment for soups, vegetables and fried eggs; try it to season pasta and beans, a bruschetta or focaccia; also fantastic with salt cod, with fresh robiola cheese, or to make a pasta with peppers and breadcrumbs; add it to minced meat for a hamburger or a great meatball dish; try it on ice cream or in a chocolate dessert