

POLVERE DOLCE DI PEPERONI DI SENISE IGP



CODE	96423
COUNTRY OF ORIGIN	Italy, Basilicata
WEIGHT	100 g

Sweet Parica of naturally dried Peperone di Senise IGP (pepper)

DESCRIPTION	Farm-grown Peperone di Senise IGP: from seed selection to drying on cloth sheets or nets in ventilated, shady rooms, to air-drying in necklaces known as 'serte', then reduced to powder by grinding
APPEARANCE	Peperone di Senise IGP powder or paprika, also called 'zafàrano' in dialect because of its similarity in colour
TASTE	Sweet, with an intense pepper aroma
PRODUCER	Casa Arleo - Senise (PZ) - Basilicata
OUR SELECTION	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
CURIOSITY	In the past, 80% of the production of Peperone di Senise IGP was processed into powder and used as a natural preservative for cured meats. Now 80% of the variety is sold in the 'crusco' version
SUGGESTIONS	Perfect for adding flavour to a pasta, soup, pizza or a plate of cooked vegetables