

TARALLI AL PEPERONCINO



CODE	93855
COUNTRY OF ORIGIN	Italy, Apulia
WEIGHT	250 g

Traditional tarallini from Puglia enriched with chilli pepper

DESCRIPTION

Taralli from Puglia made from Senatore Cappelli durum wheat semolina and soft wheat flour from Puglia, enriched with chilli pepper in the dough

APPEARANCE

Crispy, evenly browned; visible flakes of chilli pepper in the dough

TASTE

Fragrant, with a pleasant aroma and a mild spiciness given by the chilli pepper in the tarallino dough

PRODUCER

I Contadini - Ugento (LE) - Apulia

OUR SELECTION

We are very familiar with I Contadini's preserved vegetables, and what always impresses us about this company is the combination of its connection to the land and its entrepreneurial spirit, which translates into an ever-expanding range of products that showcase the gastronomic heritage of a land rich in nature, traditions and hospitality. Specifically, we have chosen a line of products whose name alone evokes Salento: tarallini

CURIOSITY

The raw material used is wheat grown by I Contadini, in particular Senatore Cappelli durum wheat, which is used in varying percentages for the different recipes and flavours. The production process, which takes place in a local oven, follows traditional methods: the taralli are boiled before being baked in the oven, which in this case is done twice, and they contain white wine inside

SUGGESTIONS

Perfect for accompanying fresh cheeses, given the aroma and complexity of the tarallino