

PATÈ DI PEPERONI



CODE 94523

COUNTRY OF ORIGIN Italy, Apulia

WEIGHT 100 g

Pate of sweet red peppers harvested by hand between August and September

DESCRIPTION

Sweet red peppers

APPEARANCE

Cream with an energetic colour and a strong flavour, half-way between sweet and spicy

TASTE

The pepper pate is slightly spicy, very aromatic, with an excellent bouquet of flavours

PRODUCER

I Contadini - Ugento (LE) - Apulia

OUR SELECTION

The company "I Contadini" cultivates different varieties of vegetables on more than twenty hectares of land, which are then hand-processed from fresh into preserves and condiments without the use of any preservatives, but scrupulously following ancient recipes from Salento. All 'I Contadini' brand products are grown using the technique of integrated production in open fields. Harvesting is done by hand; an initial selection of vegetables is made on site, which are then loaded and transported immediately to the factory to be processed. Processing is done in strict accordance with Salento tradition, therefore the vegetables are dried under the Salento sun and salted by hand. Finally, also the packaging is handmade and it follows the tradition

CURIOSITY

I Contadini pepper pâté is made from fresh sweet red peppers, cultivated in the open field in May and harvested by hand between August and September. They are first washed, then selected, cut into strips and matured in salt for a short period. They are then washed again and sorted, then chopped with other Mediterranean vegetables and spices to obtain a delicious pâté, which is finally potted in extra virgin olive oil and sunflower oil

SUGGESTIONS

Ideal for preparing bruschetta, delicious "friselline" or stuffing rich sandwiches. Also try it in an onion, carrot and celery mirepoix, in sautéed mussels, with tuna, in meat "alla pizzaiola", or as a flavour enhancer in pasta with tomato sauce. Excellent with whole-wheat pasta with pieces of sausage and cheese flakes