

# PATÈ BOMBA DEL SALENTO



**CODE** 94525

**COUNTRY OF ORIGIN** Italy, Apulia

**WEIGHT** 100 g

Spicy pepper pâté croissants, typical of Salento

## DESCRIPTION

Pâté made with locally grown, processed, and packaged horn-shaped spicy peppers in Puglia

## APPEARANCE

It appears as a dense, uneven, and granulated cream

## TASTE

Strong and spicy flavor, slightly tempered by Puglian extra virgin olive oil

## PRODUCER

I Contadini - Ugento (LE) - Apulia

## OUR SELECTION

The aspect that has struck us the most about I Contadini is their connection to the land and tradition. All the vegetables are produced on the farm, using integrated production methods, in fields near the facility, in Puglia

## CURIOSITY

This pâté is made with spicy horn-shaped peppers, which are cultivated on the farm from late May and hand-picked from August to October. They are washed, sorted, de-seeded, and sliced into rounds, after which they are crushed with the addition of spices and packaged in Puglian extra virgin olive oil

## SUGGESTIONS

Perfect for sautéing, in mussel dishes, on pizzaiola-style meat. It adds a delightful spicy touch to pizza or pasta