

PEPERONI FRITTI CROCCANTI CRUSCHI



CODE	96420
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COUNTRY OF ORIGIN	Italy, Basilicata
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WEIGHT	100 g
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Peperone di Senise IGP (pepper) dried in necklaces called 'serte' and then fried

DESCRIPTION	Farm-grown Peperone di Senise IGP: from seed selection to drying on fabric cloths or nets in ventilated, shady places, to air-drying in necklaces called 'serte' and finally to frying in extra virgin olive oil for a few seconds
APPEARANCE	Elongated in shape, it has a deep red colour
TASTE	Crunchy to the bite, it has a sweet and pleasantly savoury taste, with an intense pepper aroma and no bitterness in the finish
PRODUCER	Casa Arleo - Senise (PZ) - Basilicata
OUR SELECTION	The selection and the 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, up to its frying to obtain the peperone crusco, led us to choose Casa Arleo, keeper of a traditional Lucanian know-how
CURIOSITY	The term 'Crusco' means 'crunchy' and does not identify the variety of pepper, which is instead the Peperone di Senise IGP
SUGGESTIONS	In Basilicata, it is used as an ingredient in some typical dishes, such as pasta with peperone crusco and breadcrumbs or baccalà 'alla lucana'; it is also delicious to flavour a pizza, a piadina or a bruschetta