

PEPERONI FRITTI CROCCANTI CRUSCHI



CODE 96421

COUNTRY OF ORIGIN Italy, Basilicata

WEIGHT 30 g

Jar of Peperone di Senise IGP (pepper) dried in necklaces, 'serte', and 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