



LA DALIA Pimenton de la Vera Hot 5000g.

- all natural organic gmo free gluten free kosher

Net Weight **Drained W**
Size: 5 Kg. 0
Unit/Cs: 1
Origin: EXTREMADURA, SPAIN
Brand: LA DALIA
SKU: PMTH5000

Description

Milled with a blend of several different types of Spanish peppers, this intensely smoky paprika is rust red in color and nothing like the bland grocery store paprika many of us are accustomed to buying. Don't let the "hot" in its name scare you away! Spanish cuisine doesn't assault you with spice like some Mexican or Latin American dishes do. This deeply flavored, smoky paprika is mildly spicy but by no means overwhelming. La Dalia is the original and best brand of Pimentón de La Vera, and they still use stone mills to create the finest, most flavorful smoked paprika in Spain. The peppers used to produce La Dalia Pimentón de la Vera are hand-harvested each year in early autumn. Just after harvesting, the peppers are sent to wooden smokehouses filled with the smoke of encina oak wood fires. For 15 days, the peppers are dried in this intense smoke. Once dried, La Dalia grinds the peppers on traditional granite millstones - resulting in a silky, rust-red paprika that is both deeply flavored and smoky.

Tasting Notes

The taste is comparable to smoked paprika, but in a special Spanish way, which you cannot explain in words. The spices give every dish an absolutely perfect, intense, and authentic note of the Spanish cuisine.

Food Pairing

Hot smoked paprika is an excellent spice to use for flavoring potatoes, paellas, stews, and sauces. The intense flavor of paprika is also fantastic with roasted meats, vegetables, chicken or fish.

Ingredients

Smoked hot paprika

Logistical Information

Pack Size	Case Lbs	Case L x W x H	Pallet TI x HI	Pallet cases	Pallet Lbs	Case Bar Code	Unit Bar Code	Temp Control
1	11	7.5 x 11.5 x 18	8 x 10	80	880			<input type="checkbox"/>