

MATIZ VASCO... Piparras - Traditional Basque Peppers



Origin: Pays Basque, Spain

Ingredients: piparras (guindillas), vinegar, salt, citric acid, ascorbic acid.

FREE from: preservatives, additives, GMO, trans-fat, refined sugar, gluten.

Organic: No

Rooted Foods: No



A Culinary Collective Company
www.culinarycollective.com

Did you know?

The Piparra, also known as a guindilla, is a traditional pepper from the north of Spain, spanning the regions of Navarra and the Basque Countries of Spain and France. This slender pepper, which is hand-picked and selected, has a firm texture, delicate skin, and a rich yet crisp flavor.

Piparras are typically preserved in vinegar and used as an appetizer in Basque kitchens and restaurants. With a mild slightly pickled flavor, they make a wonderful accompaniment to bonita tuna and smoked fish, or try them on their own with olive oil and salt. Creative chefs use them as a topping for pizza and burgers. They also double as the perfect martini stirrer.

Resources

- downloadable shelf talkers
- sell sheets
- active & passive demos
- recipes

Pack Info

MZP01 6.4 oz jar
UPC: 8 32924 00575 1
Case size: 15

MZP50 4 lb jar
Drained weight: 1.56 lbs
UPC: 8 32924 00576 8
Case Size: 5

MZP55 5.5 lb jar
Drained weight 3.5 lbs
UPC: 8 32924 00577 5
Case Size: 3

Recyclable: Yes
Shelf Life: 3 years