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# CARRETILLA PIQUILLO PEPPERS

**PRODUCER:** *Industrias Alimentarias de Navarra, S.A.U.*

**ORIGIN:** *Peru*

**VEGETABLE:** *Sweet Red Pepper*

**STYLE:** *Preserved*

Piquillo peppers are one of the foundation vegetables of Spanish cuisine being introduced to Spain from South America in the 1500s. Both green and red peppers made their way into rice dishes such as paella, as well as salads and stews. The Spaniards soon found ways of preserving them.

These piquillo peppers are grown and prepared in Peru for a well-known Spanish company. Ripe piquillo peppers are hand-picked, cleaned and roasted to separate the skin from the flesh. The skin is removed, the tops cut off, the insides de-seeded and the peppers hand packed into tins.

Stuff these peppers with tuna, egg and mayo for a southern Spanish style snack or cut into strips and lay across a Russian salad. Perfect with roast lamb and grilled fish. These piquillo peppers are an authentic product from a household brand.

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— and —  
**GRACE**