

Safinter Smoked Hot Paprika

The secret of this paprika's excellence lies in the laborious and delicate process by which it is dried. A hearth filled with Holm oak wood is kept burning until the fruits become perfectly dehydrated. It is a slow process that takes between ten and fifteen days to complete. Experts turn each pepper by hand until dry perfection is achieved. This traditional system of drying gives the paprika its three fundamental characteristics: balanced aroma, flavor and stability of color. Safinter smoked paprika is available in three flavors: sweet, bittersweet and hot. It will magically transform any dish it touches! Try it on pasta, meat, rice or as an addition to sauces, vinaigrettes, and stews.



Product Details

Item	701081
Brand	Safinter
Sold By	EA
Pack Qty	12
Pack Size	2.47 oz
Case GTIN/EAN/UPC	10858399000524
Unit UPC	858399000527
Country of Origin	Spain
Shelf Life from Production	24 months
Storage	Dry
Kosher	No
Gross Case Weight	3.35 LB
Ingredients	Smoked paprika DOP.