



IL VIZIO DEL LUPO

For those who love hot pepper but don't wish to show off high levels on the Scoville scale, we have created a mix that is spicy but not too spicy, something capable of fully satisfying also those who don't want their tongues to start flaming away.

We have cultivated our specimens, which originate from the Carmazzi plant nursery in Torre del Lago, at about 400 metres above sea level, in fields facing south, under the influence of the winds and breezes that are typical of the Contignaco Valley.

The hot peppers belonging to the Red Squash variety, shaped like bells, rich in pulp and fruity in taste, constitute the main component; in a nearby field we grow the small, tough, pine cone-like Satan's Kisses; a little farther away, we have the most common variety of hot pepper, the Cayenne.

All our goods are produced by hand through biological agriculture, IMC certified.

We picked them, washed them, dried them, mixed and roughed them up until we turned them into a fine, red/orange dust, presenting a, well, a unique taste.

USE

Excellent with all kinds of meat, it should be added just a bit before the cooking process is finished. Essential for legume salads. Definitely a must when it comes to soups.

CHARACTERISTICS

Mildly spicy, fruity, slightly toasted.

PACKAGING

Glass jars with cap, no less than 15 grams. Also available unmixed: Cayenne, Satan's Kisses.

PRICES

One jar: mix, **5 euros**, pure, **6 euros**- One 5 jar package (including all three varieties): **20 euros**.