

SPECIALITY VEGETABLES

Green Padrón pepper

Small green chillies for pan-frying, generally mild, sometimes hot.

The Padrón pepper is a small green pepper with thin skin. Most are mild, but some turn out hot, which is part of its charm. It is pan-fried whole in olive oil until the skin blisters, then served sprinkled with coarse salt, as tapas or an accompaniment.

FLAVOUR

Mild, herbaceous, sometimes peppery

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Availability	●	●	●	●	●	●	●	●	●	●	●	●

Indicative calendar based on our sales. Our sales team will confirm current availability.

Pack sizes

- **Loose 2 kg**
- **Loose 3 kg**

In the kitchen

- Pan-fried in olive oil and coarse salt
- As tapas with cured ham
- To accompany grilled meat

Orders and prices

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