The Piquillo peppers from Lodosa, canned excellence

The piquillo pepper is a local variety of Navarra, belonging to the Solanaceae brought from South America. The Lodosa, specifically, is an ecotype of the statutory range. The harvest season runs from mid-September to November. In order to respect the fruit is picked by hand and weekly, to minimize damage and ensure that only those who are at their best pass process.

At present, the level of mechanization of the companies that transform the fruit into a Piquillo peppers from Lodosa vary from one to another, but all have in common the bare, disheartened and de-seeding the peppers one by one, without there is immersion in water or any type of chemical solution after roasted with flame. Previously, Piquillos Lodosa are thoroughly cleaned to remove all traces of impurities from the field.

Maximum guarantees for the consumer

The implementation of the best systems of cultivation, harvesting and processing allows maximum

quality in the final product. Quality recognized by the European Union by granting the appellation. The Control Board has an identification system to identify genuine Lodosa Piquillos grown in the geographical area of ??the DO and manufactured under quality parameters thereof.

A counter fraud with a unique numbered tag, the logo of the Designation of Origin and the inclusion of the word Lodosa are three requirements that enable the consumer to have the maximum guarantee at the time of purchase.

A jewel of our gardens performed by two virtuosos of the kitchen

The maximum effort expended in each of the stages traveled by a Piquillo peppers from Lodosa, since it is ripped from the ground until it reaches the consumer makes it possible to enjoy a unique piece, a gastronomic gem into its own flavor , textures, flavors and colors in the hands of two renowned chefs like Angela Basabe and Felix Manso, Gaztelumendi Antxon restaurant, Irun. Both invite us to take a tour on his cooking show, where developed lollipop Peppers from Lodosa chip cheese, ice cream Anchovies with piquillo peppers from Lodosa, salad Cod with delight and earth jam Peppers of Lodosa and Lodosa piquillo peppers baked with shoulder of Iberian and Micuit chips.

Source: Piquillo Lodosa