



PIMENTON



PIMENTON | From La Vera region in Extremadura, Mas Portell carefully selects the best pimientos grown to produce sweet, bittersweet and hot smoked paprikas. The traditional oak wood oven drying process used in La Vera grants this product a quality certification and denomination of origin. Oak wood contributes to the necessary amount of heat and smoke to dehydrate and provide the smoked flavor to the peppers. As the main ingredient of sausages and chorizos, paprika is an exceptional spice for sauces, meats, seafoods, and unique recipe ideas.

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| SPSPICE14D | PIMENTON SWEET SMOKED PAPRIKA | 4.4 OZ |
| SPSPICE14E | PIMENTON HOT SMOKED PAPRIKA | 4.4 OZ |
| SPSPICE14F | PIMENTON BITTER SWEET SMOKED PAPRIKA | 4.4 OZ |



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