

SAN FANTINO Hot Chilli

Ingredients: Chillies, olive oil, white wine vinegar, salt

Production: 30 kg

Price: 6 euro for a 100 gr jar



Hot chillies of different varieties (Cayenne, Bird's eye and Jalapeno) are farmed on the estate, in case of need some are sourced locally. They are picked in August and September when bright red and frozen whole. When we have enough for a batch they are defrosted, cut in pieces and then processed with some olive oil, wine vinegar and salt for a long time to make sure that most of the seeds are broken.

When the resulting paste has the right consistency we fill up the jars by hand making sure that there are no air bubbles inside. We then sterilize the jars by boiling them for 135 minutes.

The product has a shelf life of several years at ambient temperature but must be kept in the fridge once opened.

The result is a product that is extremely spicy, just dipping a fork in it and then turning the fork in a plate of pasta is enough to make it hot. It also maintains a very bright red colour for years when unopened and months once opened.

A great present when invited to a dinner.