



JosÃ© AndrÃ©s

# 504495 - Piquillo Pepper Confit

Piquillo Peppers are picked by hand and roasted over an open beechwood fire. The skin is then carefully removed before the smoky peppers are combined with red wine and pure cane sugar and the mix is gently simmered in small batches.



## Nutrition Facts

Servings per Container 4  
Serving size 1.05OZ

Amount per serving  
**Calories 50**

	% Daily Value*
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 160mg	<b>7%</b>
<b>Total Carbohydrate</b> 12g	<b>4%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 9g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 1g	
Vitamin D 0mcg	<b>0%</b>
Calcium 0mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 0mg	<b>2%</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### \* Benefits

Sweet, smoky and delicious! To make this delicate confit, only the most perfect piquillo peppers are picked by hand, leaving the younger ones behind to ripen a bit longer. From there they are brought to the kitchens at Rosara just down the road from the fields where they are picked to be roasted over an open beechwood fire. The charred skin is then carefully removed by hand before the smoky peppers are combined with red wine from Navarra and pure cane sugar. The mix is gently simmered in small batches and the result is a perfect balance of sweet wine and savory vegetables, great for pairing with goat cheese or foie for an astonishing tapa. Try it with your favorite cut of sirloin, alongside grilled duck or in salad dressed with Pedro Ximenez sherry vinegar. Go on, treat yourself!

### Ingredients

Piquillo Peppers, Red Wine, sugar, salt, citric acid to regulate acidity

### ⚠ Allergens

#### Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

### Handling Suggestions

Dry Storage UNIT UPC:  
855985004495

### Serving Suggestions

Ready to Eat

### Prep & Cooking Suggestions

See label for suggestions

### 📄 Product Specifications

Brand	Manufacturer
JosÃ© AndrÃ©s	Rosara

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
855985004495	4495	504495	10855985004492		9/4.4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.61lb	2.43lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
2.75in	9.03in	9.03in	0.13ft3	11x15	999days	60°F / 77°F



José Andrés

# 504495 - Piquillo Pepper Confit



Piquillo Peppers are picked by hand and roasted over an open beechwood fire. The skin is then carefully removed before the smoky peppers are combined with red wine and pure cane sugar and the mix is gently simmered in small batches.

## Nutrition Analysis - By Measure

Calories	50	Total Fat	0g	Sodium	160mg
Protein	1	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	12g	Saturated Fat	0g	Iron	0mg
Sugars	9g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

