

PIMIENTOS PIQUILLOS

¡Olé, viva España! One of our favorite crops that we grow are our beloved peppers from Spain. While some seeds available in the U.S. have been modified or crossed with other pepper varieties, we obtained our seeds for these peppers directly from growers and suppliers in Spain. The exquisite flavor of pimientos piquillos make them one of the most valued items from farms in Navarre, Spain. The flesh is fine and sweet, and these are typically only found already preserved in tins or glass jars – it is very uncommon to find fresh piquillos, even in Spain.

STORING YOUR PEPPERS

Our fresh picked peppers are best stored in a cool, dry place – in a sealed paper bag. They should stay firm for about three days. If possible, avoid putting them in your refrigerator, as they will soften.

ROASTING PIMIENTOS PIQUILLOS

Preheat oven* control to broil. Lightly brush piquillos with vegetable oil (Avoid extra-virgin olive oil as its smoke point is low and may burn when broiled), and arrange them on the rack of a broiler pan. Place the pan in oven about about 5 inches from heat. Broil, turning occasionally, until skin is blistered and evenly browned (not burned). Remove to a bowl or casserole, and cover tightly with plastic wrap (this will make them “sweat” so that the skin peels easily). Let stand 20 minutes. Peel peppers, discarding skin. Cut off tops and gently remove seeds.

**you can also roast the peppers on a bbq/grill or over wood (grape vine prunings or fruitwood are excellent; this is how they are traditionally done in Spain).*

Pimientos Piquillos sencillos

1 dozen viridian farms pimientos piquillos, freshly roasted with seeds removed
extra virgin olive oil
4 oz fresh goat cheese (visit Fraga Farms at PFM)
Kosher or coarse salt
Freshly ground black pepper

Preheat oven to 120 degrees. Arrange the piquillos on a large ceramic serving dish; avoid overlapping them. Place the goat cheese in the center of the dish, , and drizzle olive oil over the peppers and cheese. Add a light dusting of salt and pepper to the plate. Warm the dish/peppers in oven for 15 minutes and serve immediately.

More recipes on other side...

Pollo Chilindrón

4 viridian farms pimientos piquillos, cut into strips (with seeds removed)
a 3-pound chicken, cut in serving pieces
4 tablespoons olive oil
1 garlic clove, minced
4 roma tomatoes, chopped
1 onion, chopped
Kosher or coarse salt
Freshly ground black pepper

Sprinkle the chicken with salt, and heat the oil in a large, shallow casserole. Brown the chicken on all sides. Add garlic and onion, then sauté until the onion is wilted. Stir in a bit of black pepper, the tomato, and the pimientos piquillos; cover & cook on low-medium heat for 30 minutes. Uncover and cook for 15 more minutes (most of the liquid should be evaporated, leaving a sauce). Serve.

Pimientos Piquillos stuffed with crab salad

16 viridian farms pimientos piquillos, freshly roasted with seeds removed
½ pound crabmeat, drained & squeezed dry (visit Linda Brand Crab at PFM)
2 tablespoons lemon juice
Kosher or coarse salt and pepper

Put half of the crabmeat in a food processor with one roasted piquillo pepper, lemon juice, and season with salt & pepper to taste. Process until well blended, then transfer to a bowl. Flake and stir in the cream cheese and remaining crabmeat. Using a small spoon, stuff the remaining piquillo peppers with the mixture and arrange on a dish. For garnish, sprinkle chopped parsley over the peppers.

Pimientos Piquillos stuffed with meat

16 viridian farms pimientos piquillos
One pound of minced meat (beef and pork)
2 onions, peeled and chopped
2 cloves of garlic, peeled and chopped
6 oz tomato sauce
4 oz of meat stock without fat
4 oz olive oil
1 cup of Jerez (dry sherry)
2 oz cream
Kosher or coarse salt

Put 2 ounces of olive oil into a medium sized casserole dish, cooking the onions and garlic over low heat until they start to brown. Then add the tomato sauce, the stock and the sherry. Add salt to taste, and allow the sauce to reduce for about ten minutes. Meanwhile cook the minced meat with the rest of the oil in another pan. Add the cream to the meat and stir for a couple of minutes. Remove the meat mixture from heat to cool slightly, and fill the piquillo peppers with this stuffing. Put the peppers into the casserole with the reduced sauce, and bring everything to a boil. Then keep it on low heat for five minutes, and serve.