

Paprika (Capsicum annum)

Use 1-2 tbs for 4 servings

Description

Paprika is a deep red, slightly earthy flavoured spice made from the dried and ground sweet pepper.

Paprika complements - pork, chicken, veal, vegetables, potatoes, cheese and egg dishes.

Did you know?

Although related to the hot chilli pepper the cultivation of this plant in the Northern hemisphere has eliminated the capsaicin content which provides the heat in chilli peppers. Paprika was introduced to Hungary by the conquering Turks in 1699.

Paprika is a rich source of Vitamin C.

Quality

Paprika should have a bright red colour and a mild, sweet, earthy aroma.

Pungency can vary according to the type.

Usage

Paprika is the national spice of Hungary and a typical goulash makes an excellent warming winter stew. Paprika also goes well in chicken casseroles.

Paprika makes a colourful garnish for mayonnaise, white sauces and creamy soups.

Give Swiss rosti an appetising colour by tossing the grated potato in Paprika before frying.

In Spain Paprika is used in traditional dishes such as zarzuela (a delightful fish stew).

Baharat is a fiery blend of spices from the Gulf States and includes Paprika .

Paprika gives the popular Schwartz Chicken Seasoning its lovely rich colour.

Sprinkle over a whole chicken before roasting or onto strips of chicken before stir-frying
