



## *Paprika*

Hungarian Paprika  
681906      6/17 oz.



Spanish Paprika  
681885      6/16 oz.

Paprika  
681843      6/16 oz.

Paprika is a fine powder ground from certain varieties of *Capsicum annum*, which vary in size and shape. They may be small and round (Spain and Morocco) or pointed and cone shaped (Hungary and California). They are larger and milder than chili peppers. Paprika is produced from peppers ripened to redness, sometimes called 'pimento', the same as used to stuff olives. The powder can vary in color from bright red to rusty brown.

Like all capsicums, the paprika varieties are native to South America. Originally a tropical plant, it can no grow in cooler climates. In Europe, Hungary and Spain are the two main centers for growing paprika peppers, though these varieties have evolved into much milder forms than their tropical ancestors. Hungarian paprika is known as stronger and richer than Spanish paprika, which is quite mild, though through con-trolled breeding they are becoming more alike. To maintain the stronger taste that consumers expect, some spice companies add cayenne to heat up Hungarian paprika. It is also produced and used in Turkey, Yugoslavia and the United States. The Spanish grades of pimentón are dulce (sweet), agridulce (semi sweet) and picante (hot). It is also graded for quality, depending on the proportion of flesh to seeds and pith. In Hungary, there are six classes ranging from Kulonleges (exquisite delicate) to Eros (hot and pungent). Commercial food manufacturers use paprika in cheeses, processed meats, tomato sauces, chili powders and soups. Its main purpose is to add color. If a food item is colored red, orange or reddish brown and the label lists 'Natural Color', it is likely paprika.

Paprika deteriorates quickly, so it should be purchased in small quantities and kept in airtight containers away from sunlight.

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