Amaro Pipernia 50 cl

It can be used in many different ways: served chilled, at room temperature, added to coffee, or used to make unique cocktails

Rating: Not Rated Yet
Price
16,00 €

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Ask a question about this product

ManufacturerNaturischia

Description

What is piperna?

With a strong, pungent flavor that matches its aroma, piperna is a type of herb with a slender stem and small white flowers that bloom from April to July. The plant, which can be grown in a pot or in the garden, reaches a maximum height of about 70 cm and can withstand harsh temperatures if properly protected from the elements.

The main characteristic of piperna is precisely its essence. Its slightly bitter and spicy aftertaste pairs perfectly with bold meat dishes, such as *coniglio all'ischitana*. The plant's thin stem disappears into the terracotta pot, tracing its contours. During cooking, its presence fills the house with a unique aroma that many islanders associate with childhood memories.

Walking through the mountain paths of the island, it's not hard to come across it. Along with marjoram and oregano, piperna is one of the traditional herbs used for drying. It can be preserved easily and is especially useful for anyone who cannot tend to the plant in a pot.

Reviews

There are yet no reviews for this product.