

CRUSCO PEPPER



AZIENDA AGRICOLA SUD

Basilicata, Italy

SENSORY PROFILE

Crusco, meaning crunchy, are a typical recipe of Lucanian cuisine. They are a particular type of sweet pepper with a low water content, typical of Senise, a municipality in Basilicata, which obtained the PGI (Protected Geographical Indication) mark in 1996.

They can then be enjoyed as a delicious and crunchy side dish, to season pasta or bruschetta, with potatoes, and are excellent paired with cod.

They have a distinctive flavor and remain crunchy even after cooking, so much so that it becomes difficult to stop eating them.

INGREDIENTS

Senise peppers, extra virgin olive oil

TRADITION

In the rugged hills of Basilicata, Azienda Agricola SUD is preserving the agricultural heritage of Southern Italy while championing its future. This team of dedicated farmers and entrepreneurs focuses on cultivating the Peperone di Senise IGP—a sweet, thin-skinned pepper celebrated for its flavor, versatility, and deep cultural roots in the region's cuisine. Through sustainable practices and a deep respect for local tradition, Azienda Agricola SUD brings the story of Senise and its iconic pepper to a wider audience, sharing a true taste of Basilicata's sun, soil, and spirit.

RETAIL SIZE	20g
ITEM NO	AG020
CASE	12 Jars
CASE WEIGHT	5 lbs.

BULK SIZE	500g
ITEM NO	AG500
CASE	4 bags
CASE WEIGHT	5.5 lbs.



REVISED 11/4/2025