



# ESPAÑA

## **Rey de la Vera Smoked Spanish Pimenton**

Smoked paprika - known as pimenton in Spain - is a staple of the Mediterranean diet and is used to give both color and flavor to many traditional dishes. A unique drying process over an oak wood-burning stove creates distinctive characteristics. It is available in hot, sweet and traditional varieties. A must have ingredient for paella.



# ESPAÑA

## **Rey de la Vera Smoked Spanish Pimenton**

Smoked paprika - known as pimenton in Spain - is a staple of the Mediterranean diet and is used to give both color and flavor to many traditional dishes. A unique drying process over an oak wood-burning stove creates distinctive characteristics. It is available in hot, sweet and traditional varieties. A must have ingredient for paella.

*[www.matizespana.com](http://www.matizespana.com)*