

Frozen Capsicum

Specifications :

Price	Contact us
Place of Origin	China
Min.Order Quantity	100
Payment Terms	T/T,L/C,D/P
Supply Ability	10000
Delivery Detail	3days-7days

Detail Introduction :

How to frozen capsicum?

1: Prep the capsicum

First things first, make sure to wash the capsicum well. Use a sharp knife to cut the flesh away from the seeds and stems.

You can then slice the peppers into thin strips or dice them into bite sized pieces, depending only on your personal preference. I sometimes do a little of both! The longer strips are good for fajitas and stir fries, the diced pieces are better for omelets.

2: First Freeze

Unlike other vegetables, you don't need to blanch the peppers first! They freeze wonderfully when they're raw.

Gently pat the peppers dry with a paper towel, then lay the peppers on a parchment lined baking sheet, and separate the pieces as much as possible. A little bit of touching is just fine!

Set the pan in the freezer for just an hour. This will start the freezing process.

3: Transfer & Freeze

Last but not least, transfer the peppers to a freezer bag or air tight container. Squeeze as much air out as you can, seal, and store in the freezer until you're ready to enjoy!