

The Spicy Farm

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In the village of Strashimirovo near Varna is located the first chili farm in Bulgaria. It was established by the Rodinov family, who have been engaged in cultivating various vegetables and herbs for more than 18 years. They grow over 150 varieties of hot peppers from all over the world. They close the entire cycle from seed to finished product. Initially, the family started their chili farm as a joke and in fact the produce was used only for personal purposes. Subsequently, intrigued by the wonderful world of this spicy vegetable, the Rodinovs managed to create a closed production cycle.

From planting and picking the fruit to homemade sauces, various appetizers, pickles (jalapeños in rings) and even chili pepper jam, hot vinegar, ground pepper. Everything is without preservatives and without artificial

additives. For each variety there are several options – mildly hot, medium hot, and very hot, according to the taste of every chili enthusiast.

It is no coincidence that the interest in their stand at this year's AGRA 2019 in the „Foodtech” hall was considerable. Every visitor received an invitation: “If you would like to visit our farm, our doors are open. We will be pleased to introduce you to a different world – the world of hot peppers. We will tell you interesting stories – where they “come from” and how you can grow them yourself.”