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CHORIZO 100% IBÉRICO BELLOTA

CODE	79270
COUNTRY OF ORIGIN	Spain
WEIGHT	1 kg approx

Famous sausage from the Iberian tradition flavored with paprika

DESCRIPTION	100% Ibérico pork, raised in the wild during the last months of its life in a Dehesa, feeding exclusively on acorns and grass
APPAERANCE	"It is a coarse-grained sausage, with a narrow and elongated shape; the slice is a deep red color, and the meat, coarsely chopped, allows a clear distinction between lean and fatty portions; the presence of paprika is evident
TASTE	Sweet and spicy, the texture is soft and melt-in-your-mouth; prominent notes of aged meat, roasted pepper, and smoke
MATURING	at least 5 months
PRODUCER	Païs de Quercus - Badajoz (Estremadura, Spagna)
OUR SELECTION	The Chorizo found on the market is almost never made with Ibérico pork, but with Duroc or mixed breeds, and it is almost always not free of preservatives. The quality and characteristics that make it truly incredible to have in our catalog
CURIOSITY	"The less noble cuts of Ibérico pork are coarsely ground and mixed with Pimentón de la Vera DOP (paprika), salt, wine, and a small amount of garlic; the mixture is then left to rest for 48 hours, after which it is stuffed into natural casings and cured; it contains no preservatives
SUGGESTIONS	Cold cut for appetizers or charcuterie boards; traditionally, the casing is removed, and it is sliced into diagonal slices

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