Main dishes / Slovenia

Carniolan sausage



A boiled pork sausage with garlic, served with horseradish and mustard, protected by origin.

Time 90 min **Servings** 6

What you'll need.

- ☐ 1.6 kg Pork shoulder
- ☐ 8 clove Garlic
- ☐ 2 tsp Ground black pepper
- ☐ 200 g Sausage casings
- ☐ 100 g Mustard — to serve
- ☐ 400 g Pork back fat
- ☐ 40 g Curing salt
- ☐ 150 ml Iced water
- ☐ 100 g Grated horseradish — to serve
- ☐ 400 g Bread — to serve

Let's make it.

01 Dice the pork and fat and chill them to just above freezing.

02 Put the meat through the coarse plate of a mincer and the fat through the medium one.

03 Work in the curing salt, crushed garlic, pepper and iced water and knead the mixture until tacky.

04 Leave the mixture in the fridge for a day so the salt distributes and the colour sets.

05 Fill the casings tightly but without air pockets and tie them in twenty-centimetre pairs.

06 Air-dry the sausages two hours and cold-smoke them if you can.

07 Lower them into water at 75 °C and hold them twenty-five minutes without letting it boil. Serve with horseradish and mustard.

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