Main dishes / Estonia

Verivorst



Blood sausage with pearl barley and marjoram, baked and served with lingonberry jam.

Time 120 min **Servings** 8

What you'll need.

- ☐ 700 ml Pig's blood
- ☐ 400 g Pearl barley
- ☐ 250 g Pork fat — diced
- ☐ 3 piece Onions
- ☐ 2 tbsp Marjoram
- ☐ 1 tsp Ground allspice
- ☐ 300 g Sausage casings — about 3 metres
- ☐ 300 g Lingonberry jam — to serve
- ☐ 60 g Butter
- ☐ Salt and pepper — to taste

Let's make it.

01 Boil the barley in salted water for forty minutes, to half done, and drain it.

02 Render the pork fat to crackling, add the onion and fry it golden.

03 Cool both the barley and the fat with onion completely, or the blood sets when they meet.

04 Strain the blood through a sieve and mix it with the barley, fat, marjoram, allspice and salt.

05 Rinse the casings and fill them two-thirds full, leaving room for the barley to swell.

06 Tie the sausages every twenty centimetres and prick them in several places with a needle.

07 Bake at 180 °C for forty-five minutes, dotted with butter, and serve with lingonberry jam.

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