

# LA BOQUERIA CHORIZO

<b>PRODUCER:</b>	<i>La Boqueria</i>
<b>ORIGIN:</b>	<i>NSW, Australia</i>
<b>ANIMAL:</b>	<i>Pig</i>
<b>STYLE:</b>	<i>Semi-Cured Chorizo</i>

Semi-cured chorizo is one of the foundation ingredients of the Spanish kitchen. It is a wonderful blend of quality minced pork meat and pork fat blended with salt, garlic and high-quality, real Spanish paprika – known in Spain as pimentón. Its character is aromatic, not spicy, and being semi-cured but not air dried, it needs to be cooked before serving.

La Boqueria chorizo is made in the traditional method, using an authentic Spanish spice blend. The texture inside is moist and dense, perfect for adding to egg dishes, vegetable braises and stews. It is an essential ingredient for anyone making classic Spanish dishes, including cocido madrileño and fabadas asturianas.

It also makes sensational hot tapas! One ideal way to prepare this chorizo is to slice it lengthways and slowly cook it on the flat grill. The idea is to cook the sausage through gently, so as not to burn the fragrant pimentón. When cooked, it is a truly delicious, meaty, succulent and juicy snack, redolent of pork and garlic and the enticing aroma of that Spanish paprika. A perfect addition to a tapas or café menu, it is an essential ingredient for any Spanish food lover's fridge. Its fragrant aromas make it a perfect match to red wines such as tempranillo.



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## **QUICK FACTS:**

**Taste:** *Rich, full-flavoured*

**Texture:** *Luscious, juicy, medium grind*

**Eat with:** *Tapas, in a paella or any recipe requiring Spanish style chorizo*

**Drink with:** *Spanish beer such as Estrella or Tempranillo*

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