



LA BOQUERIA JABALI WILD BOAR SALAMI

PRODUCER:	<i>La Boqueria</i>
ORIGIN:	<i>Sydney, New South Wales</i>
ANIMAL:	<i>Pig</i>
STYLE:	<i>Fermented Salami</i>

QUICK FACTS

Taste:	<i>Gamey, spicy, sweet</i>
Texture:	<i>Robust, coarse, dense</i>
Drink with:	<i>Rioja, Estrella Galicia beer</i>
Eat with:	<i>Guindillas, Manchego, Mahon</i>
Age:	<i>80 days</i>

savourandgrace.com.au

Jabali means wild boar in Spanish and this robust and full flavoured sausage is made with wild boar harvested in Mungo National Park in outback NSW.

It is made to replicate the big flavours of the 'pata negra' black footed Iberico pigs in Spain. "We use the traditional spice mix from Spain used for the pata negra," says La Boqueria's Catalan born Emile Gomez. This is mixed with quite large morsels of wild boar leg and a finer mix of pork, pork fat and salt that holds the sausage together. This is all filled into a natural casing and the sausage fermented and air dried for 8 weeks.

The result is a dense mosaic of deep red morsels of wild boar and lighter pork mince that has a wonderful sweet and spicy flavour of Spanish paprika along with darker, gamey flavours. Beautiful as it is delicious, this is a sausage with real story.

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