



LA BOQUERIA

MORCON AHUMADO PICANTE

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

QUICK FACTS

Taste: *A delicate blend of hot chilli and sweet paprika with subtle hints of rum and nutmeg*

Texture: *Coarser grind, best sliced a few mm thick*

Eat: *A unique addition to charcuterie boards, paired with some Spanish semi-hard cheese and spicy guindillas*

Drink: *Lager, Spanish beer*

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A timeless Spanish salami, Morcon originates from the Iberian region in Spain, home to the legendary Black Iberian pigs.

The natural pork skin casing encloses a complex blend of spices including chilli, garlic, sweet paprika, pepper, coriander, rum and nutmeg, making Morcon Ahumado one of Spain's most complex and sophisticated salamis.

First fermented, then cured and smoked this salami's flavour is intense in all respects. It is undeniably and unashamedly hot!

Its healthy aroma and smoky notes complement the heat and intense flavour profile, that once experienced is never forgotten.

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