



Chorizo Parrillero



The sausage has been around since ancient Greek and Roman times and in the 12th Century in the Romanesque Calendar of San Isidoro the month of November is called the month of the slaughter of the pigs with the pork being used for the making of chorizo and other cured and dried sausage such as the *Chorizo parrillero*. There are references in a famous ancient Greek comedialographer, Artisphones' literary works where the main character appeared with a pot full of sausages and with a figure of a man holding a pig for sausage making.

The chorizo acquired its characteristic red colour during the 16th Century when the paprika arrived from South America and was introduced into Spanish cuisine. In Spain, a chorizo must have garlic and paprika to be considered authentic since this is what differentiates Spanish chorizo from other sausages. It is cured outdoors or smoked, and its main base is minced pork marinated with paprika giving it its typical red colour and unmistakable full flavour.

Our chorizo is made not only from four types of *pimentón* with a mix of Spanish family secret herbs, it is also made from three different parts of the Linley Valley Free Range Pork – the jowl, cheek and shoulder. The pigs raised at Linley Valley Pork are fed on a nutritious diet of Australian grains, such as barley, wheat and lupins. This ensures a high-quality base from which The Iberians Chorizo is produced.

It has a diameter of 30-40 millimetres and string form, with a compact and firm consistency, rugged sexy appearance, smooth cut, red colour with an intense balanced aroma with a pleasant texture to the palate, and full lasting flavour, very balanced between fat and lean and includes the spicy variety.

In different regions of Spain the chorizo is cooked using a variety of methods – for instance in Galicia they serve the chorizo flamed in *aguardiente* (a fermented alcoholic herb liquor), in Asturias it is cooked a la *sidra* (with cider) or simply pan-fried in olive oil or on the BBQ.



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