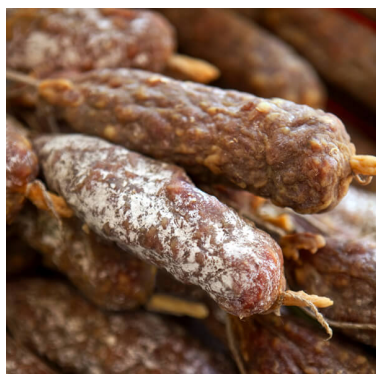


Fuet Secallona (Osona)



Fuets, secallones and *somalles* are from the family of matured or "cured" dry sausages, typical of Catalonia and relatives of the raw *butifarra* fresh or dry sausage. *Lucania* (where the word *longaniza* originates), has its roots in the Pyrenees. The origin of these sausages' dates back to Roman times and is from the *lucanica* people (southern Italian). By all accounts the *fuets, secallones* and *somalles* were first made in the Pyrenees and due to the climatic conditions of the region they say this is where the best 'hams' originate.

The composition of these sausages is always pork and bacon seasoned with salt, and black pepper. The air and the microclimate of each region along with the time of maturation, do the rest. With names that sound exotic and mysterious such as *Secallona, Somalla, Petador, Espetec*, the truth is that they all are dried sausages that the Catalonian people refer to as *fuet* or *longaniza*. The manufacturing process is traditional, what separates them is the size. *Longaniza* and *Secallona* have a handmade quality with their appearance and *fuet* in contrast is shorter in size.

These different types of cured sausages are more or less regional in nature and they all follow an interesting point, in that they have an onomatopoean characteristic which is the particular sound that *fuet, espetec, llonganisseta*, make when broken.

Within this family the *secallona, somalla* and *petador* are contemporary raw sausage products produced in two ways — long, called *salsitxeta* and small bite like portions *cigala de gos*, making them an ideal snack or finger food.

The Catalan term *secallona* refers to the appearance of dried fruit and this is where this pork sausage made from lean meat and pork fat stuffed into thin a natural sausage casing gets its name from. This cured dried sausage is infused with three different formats of black peppercorns powdered, cracked and whole.

A tasting theme: *Secallona* best sliced thick and served at room temperature and can be used in antipasto, tasting boards or in a crusty baguette drizzled with high quality Spanish olive oil.



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