

Morcilla



Morcilla (black pudding), a Spanish tradition that makes a fine tapa. Increasingly present in the modern kitchen for its exquisite taste and its versatility: in puff pastry, pies, scrambled, grilled or pan fried ... Always delicious!

There are two types *Malagueña* and *Burgos* the first being made with onion and the second with rice.

With the *Malagueña* only the very large variety was selected, with its strong robust flavour and firm protective skin. Planted in the spring and pampered in the family garden, it was harvested in autumn with great yields, hanging in aerated branches in a dry place for its conservation.

The *Burgos* supporting ingredient rice which is added lightly cooked at low temperature which infuses the spices into the grain. This morcilla can be eaten "raw" (since it is already cooked), or fried, roasted, or smoked.

It combines very well in rolls, pintxos or slow cooked with legumes (beans, lentils or chickpeas), making a stew not only a gastronomic delight but also a dish with great nutritional value.

