

CACHOLEIRA



The cacholeira is a typical sausage from Alentejo, in particular of Portalegre. It's the use of offal that makes this meat stuff so special, in particular, the use of pig liver, but it may also contain kidney, pancreas, spleen, and heart, as well as fat.

Cacholeira's main seasoning is salt, but also garlic, wine or cumin. Later on, it's blanched in boiling water and is ready for cooking, preferably roasted or boiled.

In terms of flavour, this cold cut is delicate, soft and balanced in saltiness, with a balanced and aromatic fatty profile.