

CHOURIÇO



The chouriço is one of the most diverse sausages of portuguese tradition. The chouriço may adopt fillings as surprising as pumpkin with the chouriço of pumpkin de Barroso-Montalegre or honey and blood with the sweet chouriço of Vinhais.

In general, the most common varieties of chouriço come from pork meat and fat and often from local pig breeds such as the Bísaro or Alentejano, which are seasoned with red pepper paste, wine, and garlic, and left to dry and smoke for a few days or weeks.

The chouriço Mouro, a variety from the South, is made with pork blood or bloodied meat, which give this chouriço a darker colour, similar to a morcela. In terms of flavour, the chouriço is usually delicate and no too salty, with an aromatic fat.

