

MORCILLA



Spanish blood sausage, or morcilla, is a very different beast depending on which part of Spain you find yourself.

The most popular morcilla comes from the town of Burgos where the pork blood is mixed with rice, red pepper, salt and onion and put into casings.

The medallions of morcilla de Burgos are then pan fried to create a crispy edge and creamy interior.

In León, on the other hand, morcilla is even stronger. The coagulated blood is stewed with onions and other spices and served in a pot or on a dish.