

# Chipolata Sausage |

## Recipe for 12 Chipolata

### Description

A traditional sausage that will amaze your guests around a table or a BBQ.

### Note

We designate the casings (lamb, mutton, pork or others) in the environment of the Butchery and Charcuterie by "The Menu" of pork, lamb, sheep and others.

The butcher (Boucher) cuts the raw meats and puts them on his sales display, the pork butcher (Charcutier) enters the culinary preparation of these pieces of meat (sausage, pâté, paté-crouste, vol au vent).

### Ingredients

#### Chipolata

- 800 Gr Boneless pork shoulder
- 200 Gr Pork belly
- 16 Gr Salt
- 2 Gr White pepper
- 0.50 Gr 4 spices powder
- 1 Gr Thyme
- 5 Gr Garlic confit

#### Assembly

- 2 Meter(s) Sheep casing 24/26

### Preparation

- Preparation time **45 mins**
- Resting time **8 mins**

#### Setting up

The day before, cut the meats into 3 cm cubes and marinate with the seasonings one night in the refrigerator.

#### Preparation and assembly

### Preparation

Put your marinated meat pieces in a grinder (grid #6).

Gently mix the stuffing without heating it.

### Assembly

Fill your sausage maker with the stuffing, place the sheep casing (Menu) on your casing. Stuff the meat (stuffing) into the casing (Menu). Every 15 cm, turn the sausage (this is the desired size).

Reserve the Chipolatas in the refrigerator, when the time comes, sear them in a pan or on the BBQ.

#### Plate assembly

Place your Chipolata on a plate, accompanied by a side of vegetables or potatoes.

**Bon appétit!**