

FOOD IS CULTURE

The Food is Culture project aims at making European citizens aware that food heritage is a way to express their belonging to Europe and to better understand the richness and uniqueness of its cultural diversity.

Mangalica Sausage (Hungary)

Kiskunsag stew with liver and onions

Jusztina Móczár

For 4 people

1 kilogram of onions
1.5 kilograms of Mangalica Sausage
500 grams of mangalica pig liver
tomato sauce
bay leaves
a bit of cured mangalica fat (lardo), diced
3 tablespoons of paprika
cumin
garlic
2 tablespoons of vinegar
salt

Preparation and cooking time: 1 hour and 30 minutes

Chop the onions and cook them in salted water for about 20 minutes. Flavor them with the vinegar, a few bay leaves, and salt. Cut the Mangalica Sausage into pieces and sauté with the onions, adding the cured mangalica fat, paprika, some cumin, some garlic, and the tomato sauce. Cover with water and cook until the meat is tender. In a separate pan, steam the liver and then cut it into pieces and add it to the stew. Serve with white bread.



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