

Petro Vaselo

The soul of our soil

NEGRU DE PETRO VASELO

MOLDAVIAN HAGGIS

servings 4

total time 60 min

INGREDIENTS:

- 500 g minced pork
- 200 g liver
- 200 g heart
- 200 g spleen
- 1-2 kidney
- 1 tongue
- 200 g lung
- 1 teaspoon salt
- half teaspoon pepper
- half teaspoon thyme
- 4-5 cloves garlic
- 2-3 onions steamed with 1 teaspoon
- lard and a little water

To boil the organs:

- 1 teaspoon with pinch of salt
- 1 teaspoon peppercorns
- 1 bay leaf
- 1 teaspoon allspice beans

For baking wrapper:

- 1 caul fat

For baking:

- 1-2 tablespoon of lard

METHOD:

Cut the diced onion and heat in a large steak of tugs, with 1-2 tablespoons of lard, and leave on heat until tender.

Add the cubed meat and offal, and leave to heat, covered with a lid, until tender.

Now add a bay leaf and a pinch of chili. It takes about 20-25 minutes.

Mix frequently in order to not stick together and sink everything evenly.

Allow to cool.

All the meats are given through a meat mincer.

Add salt, pepper, thyme, 1 egg, and crushed garlic, and knead well.

They turn into a fist-like mob, which wraps up in the caul fat and brown in the lard.

When cool, place in jars and pour on top the melted lard, heated.