

Cuisine ²⁰¹⁰ artisan awards with **CAFFE L'AFFARE**

Mariano's Spanish Goods

Fresh Chorizo

It's not surprising Barcelona-born Mariano Vivas-Sabido got into the business of making chorizo. As a child he would watch and join in the ritual of making them. In fact the whole village in León where his father's family lived did – from the killing and bleeding of the pigs to the mixing and curing of the spicy Spanish sausages.

He says he has never tasted chorizos as good as those. And after moving to Christchurch three years ago he was in for more disappointment as he couldn't find good-quality authentic Spanish sausages at all. He missed them dreadfully, so there was only one thing to do about it.

He uses his family's traditional recipe, passed down through the generations, with the best ingredients: the Murellen free-range pork, garlic, salt and natural casings are all local,

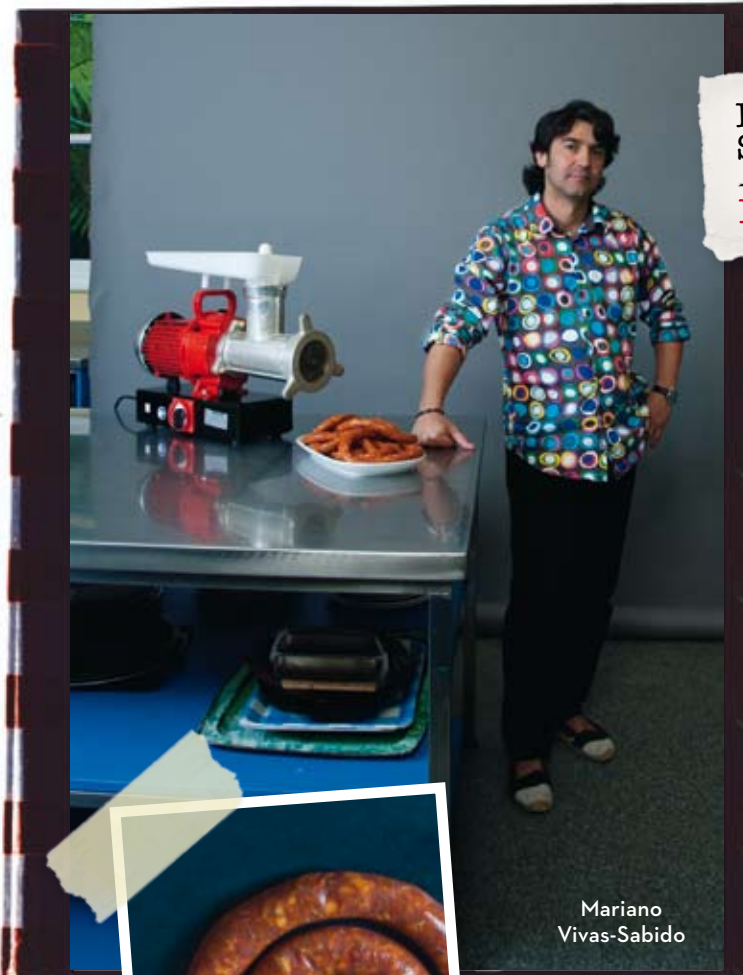
but Spanish paprika is essential. He has noted since he has been here that Kiwis have a liking for smoky flavours – most of the chorizos he could find here were actually smoked and we like smoked fish, he says, so he has adjusted the quantity of smoked paprika he uses.

His chorizo is fresh so naturally needs to be cooked (other types are cured and smoked).

Earthy and chunky – the meat is only passed through the mincer once so you can see the quality – the chorizo had the judges raving. The pork flavour comes through beautifully, balanced with the smokiness, they found. It would lift a lot of dishes, they said, by cooking it in a pan, then other ingredients in the fat.

Mariano says it fancies up a pizza or a pasta dish, and goes well with rice. "Us Spanish try to keep things simple, but my favourite way of having it is fried in a pan with eggs."

✳ spanishgoods.co.nz



Mariano
Vivas-Sabido

