

## Mortadella

Submitted to the Battle of Tastings by: Enchantadorea Pluma Del Dragón

Source: <http://greneboke.com/recipes/mortadella.html>

Team: France

Mortadella

Country: France

Century: 15th

1 pound ground pork

1 oz grated parmesan cheese

1 1/2 tsp salt

3/4 tsp cinnamon

1/2 tsp pepper

2 oz water

Casing

Mix all ingredients together and stuff into sausage casing. If the mixture seems to difficult to stuff, add more water. Cook in any method you desire; frying, baking, grilling, boiling, etc. Research seem so suggest patties were also used so I may make patties.

Source [Le Ménagier de Paris, J. Hinson (trans.)]: RISSOLES ON A MEAT DAY are seasonable from St. Remy's Day (October 1). Take a pork thigh, and remove all the fat so that none is left, then put the lean meat in a pot with plenty of salt: and when it is almost cooked, take it out and have hard-cooked eggs, and chop the whites and yolks, and elsewhere chop up your meat very small, then mix eggs and meat together, and sprinkle powdered spices on it, then put in pastry and fry in its own grease. And note that this is a proper stuffing for pig; and any time the cooks shop at the butcher's for pig-stuffing : but always, when stuffing pigs, it is good to add old good cheese.

Published: February 2, 2004