

Prepared in a similar way to traditional ones, these sausages are made using pork cheek and liver, finely minced, then spiced and put into completely natural casings.

(Ingredients: pork meat and liver, the latter at least 25%, salt, pepper, chilli, aromatic herbs and spices) The fegatino (liver salami) is similar to the sausage mentioned above; it is mild (dolce) or hot (piccante), depending on the addition of chilli; one can tell it from a sausage with liver as it is longer and thinner, undergoes a longer drying process and has a typical salami tying. Ingredients for the fegatino dolce: pork meat and liver, the latter at least 25%, salt, pepper, aromatic herbs and spices; for the fegatino piccante: pork meat and liver, the latter at least 25%, salt, pepper, chilli, aromatic herbs and spices).

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