

Porcine rilette (Christmas brawn)

Ingredients: (10 x 500 g brawn)

5 pcs. large pig's trotters. 6 kg pork skank.

4 kg. Pork neck.

6 large carrots. 4 large onions

6-10 laurel leaves. Salt.

Pepper. Allspice. Carnations. Nutmeg. Vinegar.

Procedure:

The 5 pig's trotters rinse and place in a large flat-bottomed saucepan. Almost covered with water (less water, the less must be cooked in).

When the pigs toes are cooked very tender, remove and soup boil into about 1½ -2liter.

The toes are discarded, since there is nothing of value to them in the brawn (may be. Fed up to wild cats and foxes, if you have any such animals).

Skank and neck (possibly. In 2 pots) Cover with water and bring to boiling. When the water has boiled up be skimmed much.

Add carrots, onions, pepper and salt. Let the meat simmer until it is very tender.

Remove the meat and let it cool, soup saved (kale, cauliflower, cabbage soup, split pea)

When the meat is so cold that it can be touched, separate the meat from the bones, skins and fat. It is most easily done with the fingers, and a boning knife.

The meat is cut into smaller pieces.

Chop 2 onions finely, boil them cope in the soup / gelatin from pig toes about ½ l, add the crushed pepper, allspice, cloves and nutmeg, bay leaves and ½ liter vinegar.

Add the meat to the soup and given light boil, onions and spices to be mixed up with all the meat.

Remove the bay leaves from the brawn.

The meat is poured into suitable molds. Well compacted. Finally the remaining soup from the pot is poured over the meat.

