

handicraft
art & tradition



technology
product quality



NATURAL SELECTION

Short curing process ❁ No acidity
Great taste ❁ Intense red colour

Air-dried Chorizo

- ❖ Traditional.
- ❖ Intense aroma.
- ❖ Deep red colour.
 - Balanced, healthy Mediterranean Diet.
 - Non-acidic taste.
 - Nutritional properties.

AIR-DRIED CHORIZO SAUSAGE

Made using choice meats and high quality ingredients, Artysán Air-dried sausage is stuffed in natural pork casings the same as Artysán Chistorra, and undergoes a brief period of curing, the process which gives them their characteristic colour, flavour and aroma.

The Air-dried Chorizo has become an essential product in barbecues and in the casseroles of traditional and modern cuisine.

VARIETIES



❖ AIR-DRIED CHORIZO SINGLE PIECE

Ingredients: Select lean pork meat, paprika, salt, garlic, preservatives (E-250 and E-252) and natural pig's casings.
Weight: String of 6 x 330 gr. sausages. Presentation: Boxes of 12 pieces, packed in individual trays in a protective atmosphere. Individual pieces.



❖ AIR-DRIED CHORIZO BULK

Ingredients: Select lean pork meat, paprika, salt, garlic, preservatives (E-250 and E-252) and natural pig's casings.
Weight: 2,5 kilo string. Presentation: Boxes of 3 trays of 2,5 kilo strings packed on trays in a protective atmosphere. Loose.

Consumption:

It must be used for cooking at room temperature. Air-dried Chorizo is ideal in general cooking, and fantastic in barbecues, grills, fried, on the griddle, roast, in the microwaves, ...

Serving hints:

Air-dried chorizo, if grilled, fried or cooked in a microwave, hardly needs any oil. It should be eaten when it has just been cooked, before it can go cold.



