**Pfälzer Saumagen**  
*(Palatinate stuffed pig's stomach)*

**Method**

**Filling contents**

Approx. 33% of:
- pork neck = 1/3
- pork shoulder = 1/3
- topside, pork knuckle, pork cheek = 1/3

33% Palatinate potatoes/carrots or leek, 1 truffle (optional)

33% finely chopped pork

Spices: salt, marjoram, coriander, pepper, nutmeg, clove, garlic etc.

Cut diced pork and potatoes into approx. 1 cm chunks. Mix with the ground pork (to bind) and the spices.

Add the mixture to a pig's stomach, but do not overfill as it may burst. Tie off the stomach openings securely.

Leave in a bain-marie at 70°C for approx. 2 1/2 hours.

Bon appétit!

**Wine recommendation**

A classic, uncomplicated Riesling that is fruity and maybe has a little residual sweetness is the perfect accompaniment. The alcohol content should not be too high.