



Pfälzer Saumagen (Palatinate stuffed pig's stomach)

RHINELAND-PALATINATE

Ingredients

The pig's stomach weighs approx.
3.5 kg

1,5 kg **blanched potatoes**

1,5 kg **ground pork (to bind) or
sausage meat**

1,5 kg **roughly chopped pork
(neck and shoulder)**

Per kg of weight:

20 g **cooking salt**

1 g **pepper**

1 g **ground nutmeg**

0,25 g **marjoram**

10 g **diced onion**

1 g **coriander**

1 pinch **cloves**

1 pinch **thyme**

1 pinch **cardamom**

Basil

Ground bay leaf

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.