

## FARINHEIRA



The farinheira is another special sausage because it's usually not made of meat, and is orange in color.

It is made of well-minced pig's fat, which is marinated for a few days in white wine, bell pepper paste, salt and garlic. Afterward, it is covered in wheat flour and boiled, followed by another addition of white wine. In some regions, orange juice is also added.

After the farinheira paste is encased in beef casings, it is lightly boiled and dried in the smokehouse.

The farinheira has a soft and delicate flavor, which is very aromatic and low in salt, where a velvety unctuousness prevails and compliments its supple texture.