

SOBRASSADA



The paprika-spiced spreadable pork pair honey. The Balearic Island of Mallorca has made these odd bedfellows a beloved specialty throughout Spain.

Sobrassada is made by finely grinding pork from the black Mallorcan pig breed, stuffing it into a wide strip of intestine and slowly curing it with a bit of salt, local Mallorcan paprika and other spices.

The result is a spreadable spiced sort of pork paté that is often spread over toasted bread and drizzled with honey.

The sobrassada from Mallorca is so popular that the island sells more than 2.3 million kilos of it per year!