

## MORCELA OR BLACK PUDDING



The morcela constitutes a family of portuguese sausages joined by blood. In general, they contain blood, bloody meat, and fat.

Morcelas may also contain onion, rice, bread, and even orange. The use of condiments such as cumin and cloves are frequent but hardly mandatory. Most of the morcelas are blanched and then dried in the smokehouse.

As the variety of morcelas is large such as Portalegre, Guarda, Borba, Ilhas, etc., it is hard to describe them as a whole.

A good morcela should be concentrated in flavor, which should not excessively bloody but sweet, with crispy skin when fried or grilled, and a soft and aromatic interior, with well melted fat, and never dry.