

## PORK EAR AND MUZZLE



Half of a pig's face is dipped in brine and then hung to dry in the smokehouse, usually with hollow wood.

In terms of taste, it varies largely according to the particular area of the face. The pig's face in itself is similar to less meaty pork belly, and the ear has a more cartilaginous nature.

Nonetheless, it's smoky in flavour, highly textural due to the presence of collagen, and very buttery. It is also possible to find salt cured ear.

