

Piftie (≈ 4h)



Ingredients – fundamental ones appear in bold:

- ✓ **4 pig trotters**
 - ✓ **1-2 pig knuckles**
 - ✓ 1 or 2 pig ears (for gelatine)
 - ✓ **750g semi-leaned pork meat, chopped**
 - ✓ smoked ribs
 - ✓ a few cubes of smoked bacon
- ≈ 2 kg of pork meat
- ✓ **1 onion**
 - ✓ **garlic cloves**
 - ✓ **3-4 bay leaves**
 - ✓ 1-2 carrots
 - ✓ 1 horseradish
 - ✓ paprika
 - ✓ salt & pepper
 - ✓ *gelatine sheets (if need to compensate for lack of gelatinous pork bits such as ears/legs/head/etc.)*

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- 1) Clean and wash the meat, and place it in a big cooker (possibly a pressure cooker).
- 2) Add the **onion**, carrots and **bay leaves**, and cover with water (leave 2-3 fingers of water above meat level). Bring it to a boil on medium heat. Add up to 2 tea spoons of salt (if there is not a lot of smoked meat).
- 3) Leave it on the boil for a couple of hours, until the meat goes off the bones. Get rid of the foam regularly. Do not add any water (as it may prevent the solidification of gelatine, later on).
- 4) Take the meat out and leave it to cool down; get rid of the bones and non-meaty stuff (ears, skin, etc.).
- 5) Collect the boil juice into a recipient. Mash the **garlic** and combine it with the juice.
- 6) -- *Use gelatine sheets if there is a need to compensate for a lack of gelatinous pork bits (legs/ears/head/etc.), or if the juice did not solidify after hours in the cold. --*
Place the gelatine sheets on a deep plate or bowl and add a little water to soak it for 5 min. Add the gelatine sheets (drained of water) to the juice brought to a gentle boil, and mix well until the gelatine gets dissolved.
- 7) Add grated horseradish, pepper and possibly more salt and 1 cube of smoked bacon to the juice (taste it).
- 8) In one or more deep recipients, place the meat and slowly pour the juice, ideally until it covers the meat. Place it somewhere cold (fridge, balcony) for at least 1 hour, for the gelatine to solidify. Serve with paprika on top.

Buon appetito!