



Paupiettes

Traditionally made with veal scallops rolled around pork sausage, The Chapolards created an all pork *paupiette* to sell as a ready to cook package of meaty goodness. After wrapping the sausage meat and pork scallop (thin slices of boneless loin) in a slice of fresh belly, or bacon, the bundle is tied and ready for cooking. Braise these with some fresh seasonal vegetables, mushrooms, shallots and fresh herbs and a couple glass of white wine makes a simple year round one-pot dish. Paupiettes are similar to many European dishes called *Alouettes sans Tête* or 'Larks without Heads' where a lean piece of meat- veal, turkey or beef is wrapped around a piece of fattier sausage or stuffing then tied to resemble a small stuffed bird.

Paupiettes



Charcuterie-at-Camont©



Paupiettes

Called more poetically, 'Alouettes sans tete' or Larks without Heads, these small servings of seasoned sausage meat wrapped in a scallop of lean loin meat, then wrapped with uncured belly and tied are a best served as 2-3 per person along with vegetables from the braising stock which is reduced to a glistening sauce. Can be made year round.

Amount: 1 kg. lean loin of pork makes approximately 8 paupiettes.

| Ingredients | specification | quantity | ratio/proportion |
|-----------------------------------|--|----------|---|
| Pork- Loin Sausage Belly | -1 kg loin from middle primal, rind off, boned out, trimmed of all fat; -400 gr. sausage meat (seasoned with parsley, onion, salt & pepper) -8 slices belly fresh uncured or demi-sel | - | 1 slice loin per paupiette -50 gr sausage per paupiette -1 slice pork belly per paupiette |
| parsley | Finely chopped | | 50 gr per kg of sausage |
| onion | Finely chopped | | 100 gr per kg of sausage |
| Salt | coarse sea salt | | 14 gr per kg sausage meat |
| Black Pepper | freshly ground good quality pepper- coarse grind, but not cracked | 2 grams | 2 gr per kg sausage meat |

Variations can also include: use veal, turkey, or other poultry

Instructions:

1. Slice thin (1 cm) scallops of trimmed loin
2. Using your back of the knife, smooth and flatten the slice of meat.
3. Place the tablespoon of sausage meat (approx. 50 gr) at one end.
4. Roll meat around sausage tightly.
5. Wrap with bacon slice.
6. Tie and knot.
7. Cooked as per recipe.

Paupiettes Notes:
