

Mangalitsa

CACAO LARD

Chop the back fat into very small pieces or put through grinder. Make sure no meat is left on the fat. Render the back fat very slowly, but do not burn!

Add during rendering :

- Chopped Vanilla beans
- Cinnamon sticks
- little bit Whisky
- Honey

Render for 5 hours, put away over night so the flavor can be absorbed into the fat.

Heat up till liquid again, pick out the cinnamon & vanilla bean peaces.

Leave the not totally rendered pieces as they contain most of flavor. Let all cool down.

Add Cacao powder to your liking. Add a bit natural Almond essence, and blend it till you get a smooth paste.

Add more honey, if needed to get it as sweet as you like. Put it in little jars in refrigerator.

Use as spread on bread or fill into chocolate molds then freeze and use as ice-bonbon.

Enjoy,

Barbara Meyer zu Altenschildesche

RECIPE & PICTURE ©ROYAL MANGALITSA.COM



“LIVE THE LARDY WAY”

Your kids will love that as spread on their bread.