



Experiences

Traditional Chorizo Making

Chouriço (chorizo) is a traditional Portuguese delicacy, made out of pork meat and fat mixed with spices and stuffed in thin pork guts which then is cured for 4 to 5 months.

Once it is ready, it is eaten without further cooking, grilled or becomes an ingredient of different dishes and soups.

In this experiences we will visit a traditional chorizo producer, visit the factory and see how it is produced and in the end there will be a tasting of different chorizos and other stuffed sausages.

This experience may be enjoyed all year round in the Ribatejo region in central Portugal with different numbers of participants.

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