

Chorizo-Spanish-Vegan



A good quality Spanish chorizo is made with pork, oregano, garlic and Spanish smoked paprika known as "pimentón." Pimentón delivers a characteristic flavor and a deep red color.

Materials	Metric	US
Pumpkin puree	800 g	1.96 lb
Potato starch	100 g	0.33 lb
Potato flour	100 g	0.33 lb
Ingredients per 1000g (1 kg) of materials		
Salt	12 g	2 tsp
Olive oil	15 ml	1 Tbsp
Oregano, dry	2.0 g	1 Tbsp
Paprika, sweet	5.0 g	1 Tbsp
Cayenne pepper	0.25 g	¼ tsp
Garlic, diced	3.5 g	1 clove
Onion, chopped	60 g	1 small

Instructions

1. Chop onion finely then fry in olive oil until golden.
2. Mix pumpkin puree with onion, diced garlic and spices. Add starch and flour and mix all together.
3. Stuff into 36 mm non-animal casings.
4. Cook for 20 minutes in water at 80° C (176° F).
5. Cool and refrigerate.

Notes

Don't add water unless the mixture is too hard to stuff.