

The Art of Traditional European Sausage Making

Volume 3: European Specialty Sausages & Charcuterie

A deeper journey into Europe's lesser-known sausage and charcuterie traditions - from liver and blood sausages to head cheese, pates, terrines, emulsified cooked specialties and elegant festive creations.

268

PAGES

37

RECIPES

7

RECIPE SECTIONS

Discover Europe's hidden charcuterie traditions

Volume 3 moves beyond everyday fresh sausages and explores the specialty products that reflect generations of resourcefulness, regional identity and traditional butchery. It is a practical introduction to products that many home sausage makers know by name but have never attempted themselves.

Liver Sausages

Hausmacher, Pfälzer and Thuringer Leberwurst, Braunschweiger, Jaternice and Caltabos.

Blood Sausages

Blutwurst, Boudin Noir, Morcilla de Burgos, Black Pudding, Blodpolse, Swedish Blodpudding and Mustamakkara.

Pressed Specialties

Presskopf, Sulze, Fromage de Tete, British Brawn and Presswurst.

Pates & Terrines

Pate de Campagne, liver pates, Bauernpastete, Duck Terrine and Game Terrine.

Cooked Emulsified Specialties

Leberkase, Thuringer Leberkase, Dieter's Signature Leberkase, Fleischkase, Mortadella and Boudin Blanc.

Luxury & Festive Charcuterie

Galantine de Volaille, Ballotine of Chicken, Duck Mousse and Salmon Mousse.

Traditional charcuterie is not about extravagance. It is about understanding ingredients, respecting technique and making the most of every part of the animal.

Foundations, safety and technique

The first part of the book prepares the reader for the specialist recipes ahead. It explains the ingredients, methods and safety considerations that make these products different from ordinary fresh sausages.

01

Working with offal and blood

Selecting, preparing and handling liver, heart, tongue, head meat, pork skin, kidneys and blood with attention to freshness and temperature.

02

Understanding emulsified products

Protein, fat, ice, temperature control, signs of a good emulsion and common causes of failure.

03

Gelatin, collagen and head cheese

Natural gelatin sources, stock, pressing, cooling and why some pressed products fail to set.

04

Pates, terrines and cooked specialties

Fat balance, water-bath cooking, resting, pressing and the different textures created by these methods.

05

Smoking, curing and preservation basics

Cure #1 and Cure #2, European terminology, smoking methods, wood choices, drying and fermentation fundamentals.

Food Safety

Temperature Control

Curing Salts

Offal

Emulsification

Smoking

Gelatin

Pressing

A SELECTION FROM THE 37 RECIPES

From rustic farmhouse foods to festive charcuterie

Hausmacher Leberwurst

Traditional German liver sausage

Boudin Noir

Classic French blood sausage

Mustamakkara

Finnish regional blood sausage

Fromage de Tete

French head cheese tradition

Duck Terrine

Rich and elegant terrine

Thuringer Leberkase

Regional variation with distinctive character

Mortadella

Classic Italian emulsified specialty

Galantine de Volaille

Festive poultry charcuterie

Braunschweiger

Smooth, rich liver specialty

Morcilla de Burgos

Spanish blood sausage with rice

Presskopf

German pressed head specialty

Pate de Campagne

Rustic French country pate

Pork Rillettes

Slow-cooked spreadable specialty

Dieter's Signature Leberkase

A personal interpretation

Boudin Blanc

Delicate French white sausage

Duck Mousse

Silky luxury charcuterie

The recipes range from honest farmhouse traditions to refined festive preparations, giving the home sausage maker a much broader view of what European charcuterie can be.

VOLUME 3

For the sausage maker ready to explore further

This volume is for readers who want to move beyond familiar fresh sausages and discover the remarkable variety of European specialty products. It combines practical instruction with traditional recipes and explains the methods behind products that are too often left out of modern sausage books.

From resourceful farmhouse foods made with liver, blood and head meat to refined mousses, terrines and festive preparations, the book shows just how broad the craft of sausage making and charcuterie can be.

268 pages. 37 recipes. One journey through the lesser-known traditions of European sausage making and charcuterie.

Liver Sausages

Blood Sausages

Head Cheese

Pates

Terrines

Rillettes

Leberkase

Mortadella

Festive Charcuterie

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European Specialty Sausages & Charcuterie - part of the Dieter's Sausage Kitchen Collection.