INDONESIA / WILL'S GOURMET RECIPES

BALINESE PORK SAUSAGE (URUTAN)

Urutan is a Balinese pork sausage with coarse pieces of belly and fat, spiced with bumbu gede and grilled. Will makes his own casings and fillings and cooks them for breakfast on an open fire.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	1 h	15 min	1 h 15 min	Involved	Medium

INGREDIENTS

FOR THE SAUSAGE

300 g pork belly, finely minced

300 g pork belly, cut into small dice

150 g pork fat, cut into small dice

100 g bumbu gede (Balinese base paste)

1 tsp salt

About 1.5 m natural pork casings, soaked and rinsed

TO SERVE

Eggs, bacon, bread and sliced avocado, for a breakfast plate

METHOD

PREPARE THE CASINGS

1 Rinse the casings well, turn them inside out, scrape off any lining and rinse again. Soak in cold water until needed.

MIX THE MEAT

2 Combine the minced and diced pork belly and the diced fat in a large bowl. Add the bumbu gede and salt and mix by hand until the meat is evenly coloured and smells strongly of spice.

TEST

3 Fry a small spoonful of mixture and taste. Adjust the salt and spice.

FILL

4 Tie a knot in one end of the casing. Fit the other end on a sausage filler or a wide funnel and push the mixture through, keeping the casing full and even.

TIE

5 Twist into lengths of about 12 cm and tie off with string, or knot the casing itself for a rustic finish. Prick any air bubbles.

GRILL

6 Cook over a medium fire, or in a pan, turning often, for 12 to 15 minutes, until golden and cooked through. Serve hot for breakfast with eggs and bread.

USEFUL SHORTCUTS FOR HOME COOKS

Ask a butcher for natural pork casings. They keep for months in salt.

No filler: pipe the mixture through a large piping bag with a wide nozzle.

Dice the fat very cold so it stays in cubes. If it melts, the sausage turns dry.

Hang or rest the sausages uncovered in the fridge overnight for a firmer skin.

Will is at the Nihiwatu Spa Safari in Sumba, making urutan, the Balinese pork sausage, from scratch. It is flavoured with bumbu gede, the Balinese spice paste he has covered often in his other recipes. He admits you may not expect him to make his own sausages, but says it is very easy.The casing is cleaned intestine, turned inside out...