

REGISTER NUMBER 81

APPELLATION OF ORIGIN

Ironed sausage from Pirot

Description:

“Ironed sausage from Pirot” is the appellation of origin for the fermented sausage based on beef, lamb and goat meat of the first and second category. The product with the appellation of origin “Ironed sausage from Pirot” is produced exclusively on the territory of the cadastral municipality of Pirot and the edge regions of the municipalities of Knjaževac and Dimitrovgrad. “Ironed sausage from Pirot” is of the characteristic horse shoe shape in the production of which also hot ragged pepper is added belonging to the autochthonous sort “Puckava vezenka duga” (pepper) giving the product specific and authentic characteristics. Traditional production of the ironed sausage from Pirot implies manual homogenization, filling the stuffing in the cow thin intestine, specific manner of knotting and binding with a rope made of natural material in such a manner that the sausage gets characteristic horse shoe shape and the unique procedure of “ironing” in the course of the production. The procedure of preservation is performed by drying without smoking which makes this product different and captivating by smell, appearance and taste. Ironed sausage from Pirot is dried in the cold air (draft) hanging on the wooden bars so that the air flows in the direction of the ironed sides. As the consequence of “ironing”, the final product gets the characteristic horse shoe shape having ellipsoid shape on the cross-section. Because of the traditional manner of production, it is manufactured once a year. The drying/maturing should begin with the first frost, as expected in the middle of November, or the beginning of December.

Geographical area:

Territory of the cadastral municipality of Pirot and the edge regions of the municipalities Knjaževac and Dimitrovgrad.