

# MANGALITZA BUTCHERY

*Processing Tutorial*



## Arche De Wiskentale

MANGALITZA BREEDING AND PROCESSING FARM

*Mangalitzta breeding since 1999 | Bio-certified since 2009*

*Publisher*

### Christoph Wiesner

*President of*

**I G** AUSTRIAN MANGALITZA  
**W Ö** BREEDERS' ASSOCIATION

MANGALITZA.AT DEWISKENTALE.COM

# MANGALITZA BUTCHERY

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# MANGALITZA BUTCHERY

*Processing Tutorial*



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# The Mangalitza pig



*The Mangalitza pig is one of Central Europe's rare native pig breeds. The name „mangalitza“ ist derived from „mangala svinija“ - „pig, that feeds well“. There are three types of Mangalitza – the Blonde -, the Red - and the swallowbellied Mangalitza.*

## **The past of the Mangalitza breeding**

The Mangalitza (hun. Mangalica) breeding started in 1833, when the first boars and sows from the famously fat Serbian Sumadia-pigs arrived in the Kisjeno estate of Archduke Joseph Anton Johann Baptist from Austria-Toscana. They were used for crossing with the domestic pigs of Bakony and Salonta. In the years around 1850 there was blood of Kisjeno on all stock-farms and the Mangalica became almost the only pig breed of the Hungarian country by the end of the 19<sup>th</sup> century.

The sausage and salami factories appeared in the second half of the 19th century. At the Begin of the 20<sup>th</sup> century, the markets of Vienna and Prague determined the processing industry of producing fat-type hogs. The Mangalica pig was produced in mega-quantities in Hungary and several other countries. The official top organization of the Mangalica breeding in Hungary, the *National Association of Mangalica Breeders* was established in 1927. The population of registered hogs included only 1-2000 animals in the 20s. This number increased to 30.000 animals till 1943.

The growing population in the cities intensified the demand for industrial meat production more and more. The decline of the Mangalica breeding started with the increase of the imported meat-type-pigs and the consumption of sunflower oil. During the 60's the number of Mangalica pigs decreased steadily and it almost extincted around 1970. In 1974 gene banks were established by the Hungarian state to rescue the mangalica from the total extinction. These campaign preserved about 300 sows usually kept on cooperative pig-farms. The political revolution swept these small little pig stock-farms away, moreover the breeding associations also disappeared or were restructured.

After 1990 an increased interest in Mangalica keeping could be experienced. The Number of registered livestock in 31. December 2000 was the following: Blond mangalica: 20 farms 811 sows, Swallow bellied mangalica: 10 farms 112 sows, Red mangalica: 8 farms 126 sows. The competent authority for Mangalica Breeding in Hungary is the *National Institute for Agricultural Quality Control*. Exercises about breeding and keeping herd-book are made by *National Association of Mangalica Breeders*. (further information: <http://www.agroservice.hu/mangainfo1.htm>)

## MANGALITZA BUTCHERY

### The history of the Mangalitza in Austria

In the past the Mangalitza breed delivered the pork for the population of the Austro-Hungarian monarchy. The meat production started at the Hungarian breeding farm and ended in the Viennese slaughterhouses.

After 1950 the Mangalitza fat-type hog gave place to meat-type breeds. At the end of the 70s the Mangalitza could only be found at Austria's wildlife parks or was isolated kept at small farms. In the year 1986 the *Endangered Breed Association in Austria* (VEGH) started to take care for the Mangalitza pig. From 1989 to 1990 bloodlines of the Swallowbellied Mangalitza were brought from the Pannonian area to Austria. In 2000 the *Mangalitza Pig Breeder's Association in Austria* (IGWÖ) was found.

Christoph Wiesner took over the presidency of the IGWÖ in 2002. In February 2005 several Swallowbellied Mangalitza boars and - for the first time since the monarchy ended - Blond and Red Mangalitza breeding stocks were re-imported to Austria. In order to secure the future of the breeding Christoph Wiesner started to export Mangalitza pigs all over the world. Today there are approx. 80 registered Mangalitza breeders in Austria. (IGWÖ)

### Physical characteristics

The Mangalitsa pig breed is distinguished by its rich and curly coat, which can be blond, black (with swallow bellied variation), and rarely red. The skeleton is fine but very strong. The skin under the fur is greyish-black; the visible parts are black as well as tits and hooves. The number of tits on the female is 10–12. On the lower edge of the ear one can find a bright spot (an inch in diameter), the so-called „Wellmann fleck“. The breed is admirably hardy and adaptable to mountain feeding and low temperatures. It is also extremely disease and stress resistant.

### Mangalitza varieties

The *Blond Mangalitza* (Szőke) is the most popular breed. It's origin is described above. The *Swallow Bellied Mangalitza* (Fecskehasú) breed was developed in southern Hungarian and Croatian territories from the crossing of Blond Mangalica with the hog of Szerémség (Syrmium). *Red Mangalica* (Vörös) derives from the crossing of the ancient Hungarian Szalontai hog with Blond Mangalica. The traditional site of keeping of the breed is in the eastern region of the Great Plain, near Transylvania.

*Dr. Radnóczy László, OMMI, Hungary*

# Workshop Overview



**1<sup>ST</sup> DAY**

## **Slaughtering**

Slaughtering and cutting in two halves

\*

**2<sup>ND</sup> DAY:**

## **Innards & Sausages**

Working with liver, spleen, lung, brain, tongue and blood

\*

**3<sup>RD</sup> DAY**

## **Cutting**

Cutting and curing for bacon/ham and lardo of the slaughtered pigs

## **Curing & aging**

Two ways of curing and techniques of aging



## MANGALITZA BUTCHERY

1<sup>ST</sup> DAY

# Slaughtering



### WORKSHOP PROCEDURE

1. - Slaughtering  
- Hanging up the slaughtered pigs for cooling down
2. - Preparations for the second day: head and legs for headcheese, bloodsausage
3. - Preparing legs for soup - “Klachsuppe”
4. - Preparing the pig’s blood



Christoph Wiesner, Bryce Lamb, Horst Rohrhofer with a slaughtered Mangalitzta pig of 500 lb.

# MANGALITZA BUTCHERY

## PROCESSING HINTS

### SLAUGHTERING AT HOME

- The pig should be slaughtered as stressless as possible.
- 12 hours before no more feeding except ½ kg sugar per pig (Sugar helps to start the milk acid ripening)
- The water to scald should be 70°-80°C ( 158° - 176°F). It depends on the weather conditions.
- Wash the innards right after removing out of the body

#### **Accessories:**

*Bathtub or a wooden tub, oven for boiled water, water tube, chains, bellscrapers, knives, captive bolt pistol, bullets, bowls for the organs, bowls for litter, bowls for the blood, axe, saw, gas burner, brush, hooks, strings, towels, thermometer, something where the pig can hang and get cutted  
(a tractor with front end loader)*

#### WORK CYCLE

1. Boiling the water – about 70°C – 80°C (158° - 176V°F)
2. Shoot the pig with the cbp
3. Stick the pig for the blood and let the blood rinse into a bowl and immediately stirr with the hand not to get stocked, still the blood gets colder.
4. Put all the stocked blood away and rinse the left over blood through a sief.
5. Pour hot water into the bathtub.  
Pour some warm or hot water over the pig and sprinkle the pitch on it - on both sides - even on the back and abdomen. The chains should be hang out of the bathtub on both sides and the pig should be lay on the chains. Now push and pull the chains rotational till the hairs get removed.
6. After that you can give the pig out of the tub put a string on each foot and lift it with a front end loader.
7. With the bells and brush and the gas burner scratch the last hairs and dark skin away.
8. At last brush the pig with warm water till it is clean, after that hose down the pig with cold water.
9. Now cut the pig in two halves it should be done ½ an hour after slaughtering.

# Innards & Sausages



## WORKSHOP PROCEDURE

1. - Take the head and the legs of the pigs
2. - Boil the prepared meat
3. - Prepare the innards and everything you need for lunch and for the sausages
  - Beuschl
  - fried spleen on sandwich bread slices
  - “Klachsoup“ (soup with pig’s trotter and tail)
  - deep-fried liver
  - deep-fried brain
  - brain with eggs
  - Blood sausage
  - Tongue sausage
  - head cheese, red & white
  - “Maischerln“

## COMMON PROCESSING HINTS

### BRAIN, TONGUE AND INNARDS

- **Brain:** before using - it should be peeled.  
Cutting in pieces and roast it with/without eggs
- **Tongue:** smoked or cured. It should be boiled till removing the skin
- **Lung:** boiled together with heart to “Beuschel” (Viennese speciality)
- **Kidneys:** sliced in halves, remove the glands and watering (milk/water)  
roast it with onions, no salt till the dish is ready
- **Liver:** no salt till serve
- **Heart:** using with the lung, roasted or steamed

# Recipes



## BRAIN WITH EGGS

***Ingredients:***

*Brain, fat, onions, salt, pepper, parsley, eggs*

Peel the brain (rinse under warm water), sautee onions, add brain, after 3 minutes add scrambled eggs, roast them for couple of minutes. Season it.

\*

## DEEP/PAN FRIED BRAIN

***Ingredients:***

*Brain, fat, eggs, bread crumbs, flour, salt, pepper*

Peel the brain, put it in flour, eggs and crushed bread crumbs. Deep-fry it.

\*

## “BEUSCHL”

***Ingredients:***

*Lung, heart, carrots, fat, flour, thyme, parsley, onions, lemon juice, mustard, bay leaf,*

Clean lung and heart and put it with the carrots and the parsley into a pot with water and dash vinegar in it. If it's done, remove the canals and pipes. Saute sliced onions in melted lard, add the spices and the sliced heart and lung and mix it with the sauce. Saute it 15 min, remove the bay leaf and flavour it with mustard and season it with mustard

## MANGALITZA BUTCHERY

### BLOOD SAUSAGE

*5kg meat of the head, 1 kg fat pieces, 1 kg scald rind, 2 kg blood, 0,5 kg pearl barley, stock*  
*Spices per 1 kg mixture: 20 gramm table salt, 2 gramm pepper, 1 gramm marjoram, 2 gramm basil, 1 gramm all spieces*

Ground the boiled meat and the fat pieces together. Scald the skin and ground it warm. Mix it with the blood and add the meat. Season it. Fill it in nature casings and scald it.  
(10 minutes for 1cm caliber of casings)

\*

### FRIED SPLEEN ON SANDWICH BREAD SLICES

#### *Ingredients:*

*spleen, lard, eggs, onion, white bread, parsley, salt, pepper, nutmeg*

Cut the onions and sauté it with lard. Scratch the spleen out of the skin and flavour it with spices. Cut the white bread into small pieces and spread it on the white bread slices. Now melt lard and fry the slices in the fat.

\*

### “MAISCHERLN”

*4kg boiled pork head, 3kg scalded jawls, 1kg boiled skin, 1 kg boiled soup, 1 l stock, 1kg pearl barley (or buckwheat), caulfat*  
*Spices per kg compound: 25g salt, 2g pepper, majoram, thyme, all spices, 20 g roasted onions*

Mince all meat ingredients. Mix it with the spices, pearl barley and soup to get a smooth compound. Form balls and put it into the net. Freeze it. For cooking put the frozen Maischerln into the oven

## MANGALITZA BUTCHERY

### SPICKED HEART

***Ingredients:***

*Heart, bacon, fat, carrots, celery, onions, salt, pepper, water*

Spick the heart with the bacon and carrots and steam it with fat, carrots, celery, onions, salt, pepper and water. Put the heart out of the sauce and mix it, put sour cream in the mixed sauce and put the sliced heart in it.

\*

### DEEP/PAN-FRIED LIVER

***Ingredients:***

*liver, flour, eggs, crushed bread, fat, salt*

Butterfly the liver in thin pieces and bread it. NO SALT. After that, deep or pan-fry it in the lard. Before serving salt it.

\*

### ROASTED LIVER

***Ingredients:***

*liver, fat, onions, marjoram, salt and pepper*

Saute the onions and add the thin sliced liver - stir it a while and put a little bit flour on it and thicken it with stock. Season it.

\*

### TONGUE – SAUSAGE

***Ingredients:***

*70% Compound of blood sausage, 30 % tongue, cured*

Cut the cured tongue into cubes and mix it with the mixture of blood sausage. Fill it into casings and scald

## MANGALITZA BUTCHERY

### KLACHLSUPPE

#### *Ingredients:*

*knuckles of the pig, tail of the pig, carrots, parsley, celery, bay leaf, juniper berry, peppercorns, garlic, salt, marjoram, onions, flour, fat*

Make a soup out of the tail, knuckle, spices and vegetables. Before it is ready put a little bit vinegar in it and strain the soup. Remove the meat from the bones, cut it in pieces, even the carrots, celery and parsley. Thicken it by boiling with flour and garlic, infuse the soup and put the meat and the carrots, celery and parsley in it.

\*

### HEAD CHEESE white

*50% meat of the head, 10% fine meat, 20% fatless skin, 20% hot soup  
Spices per kg compound: 22 g nitrite salt, 2 g pepper, 1 g nutmeg, 2 g allspices, 1 g ginger, onions*

Scald the head of the pig and remove the bones. Cut the meat in stripes and water it with hot water. Grained the fine meat rough with the scalded skin and onions. Mix everything, with stock and spices and fill in sterile casings. Scald ( 10 minutes for 1 cm caliber of casings).

### HEAD CHEESE red

*60% meat of the head, 20% fatless skin, 20% blood  
Spices per kg compound: 22 g salt, 2 g pepper, 2 g allspices, 1 g nutmeg, 3 g marjoram, half onion*

Scald the head of the pig and remove the bones. Cut the meat in stripes, pour hot soup over the meat. Mince the scalded skin with the onions. Season it with spices and mix it with the warmed up blood. Mix everything carefully and fill in nature casings, scald and cool down.

\*

## MANGALITZA BUTCHERY

### MEAT SPREAD

***Ingredients:***

*Trim from soft fat and meat pieces.  
3kg trim, small cubes, 60g salt, 20g spices (thyme, pepper, nutmeg, all  
spices,..) 5 cloves of garlic, 3 onions*

Sautee onions and add the meat pieces and the garlic. Stirr 10 minutes. Add 1/8 l warm water and the spices. Put the pan for 2 hours beside to cool down. Cover it directly on the meat. After cool down ground the meat (3mmm). Put it in jars. Pasteurize. Or put it in casings and scald it (75 C°, 10min/cm caliber).

\*

### LIVER SPREAD

***Ingredients:***

*2kg soft belly fat (trim), 2kg back fat, 3kg meat (trim), 2-3 kg liver, 4  
onions, 50g garlic, 22 g nitratesalt, 6g/kg compound of spices*

Sautee onions, add fat, meat, and spices, garlic and roast it for 25 minutes. Slice the liver in small pieces. Sautee the liver seperatly. Add the liver to the meat and ground it (3mm). Fill in jars and pasteurize or fill in casings and scald (75°C, 10min/cm caliber).



Lung and heart stew with roll dumblings

## MANGALITZA BUTCHERY

3<sup>RD</sup> DAY

# Cutting & curing



### WORKSHOP PROCEDURE

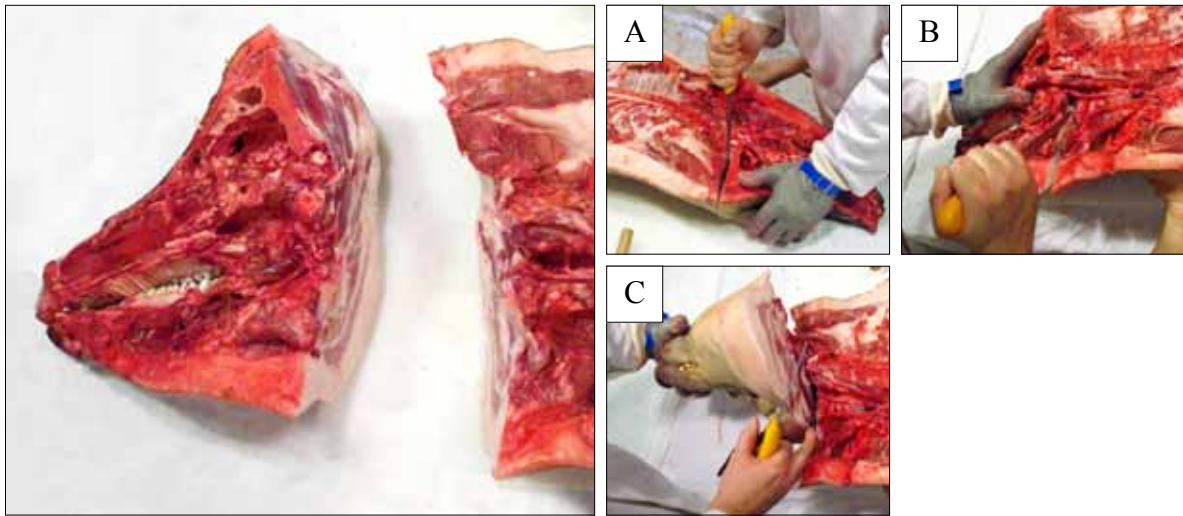
1. - Cutting of the halves for fresh meat and smoked meat
2. - Curing – wet (belly and loin), Curing – dry (Serrano, lardo)
4. - Making lard and greaves



Christoph Wiesner with one half of a pig (220 lb) and cutting tools

# MANGALITZA BUTCHERY

## 1. SEPARATION OF THE HEAD



A. Cut as near as possible to the headbone.

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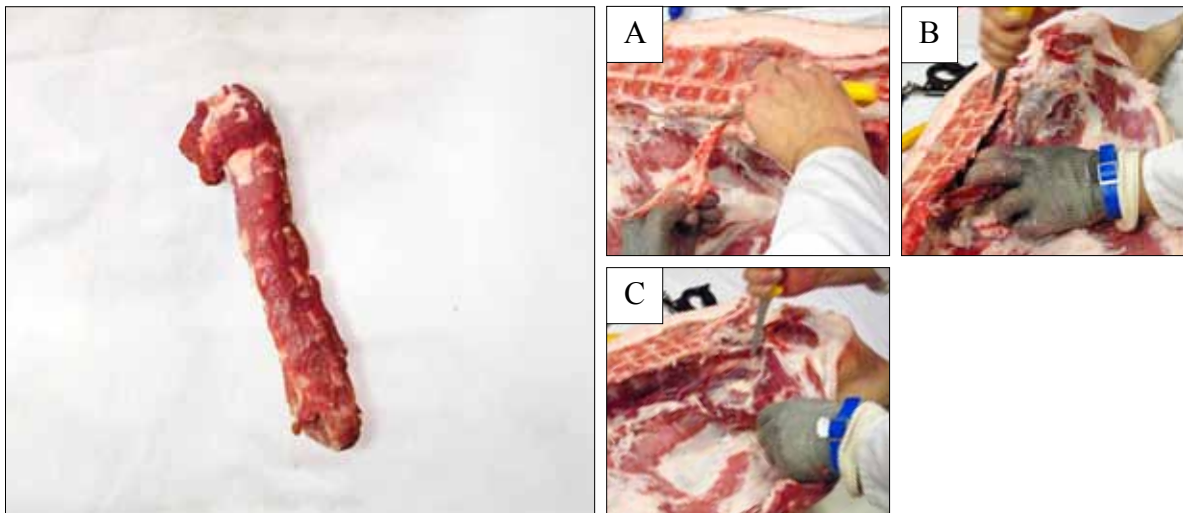
B. Divide the vertebral joint.

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C. Break off the head.

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## 2. SEPARATION OF THE TENDERLOIN



A. Remove the soft lard.

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B. Release the tenderloin from the ribs.

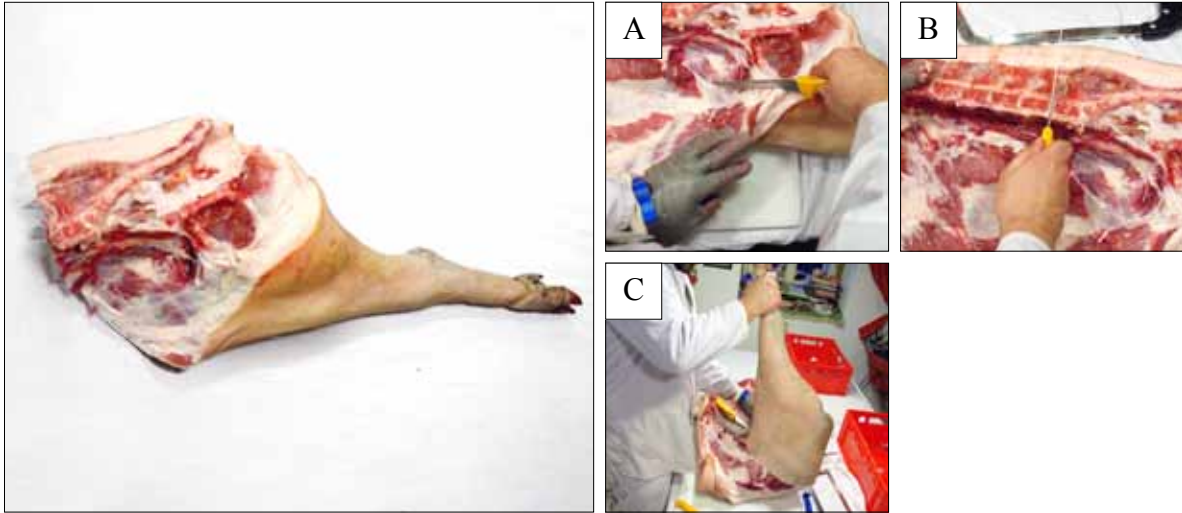
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C. Cut off the head of the tenderloin from the hip bone:

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## MANGALITZA BUTCHERY

### 3. SEPARATION OF THE HAM

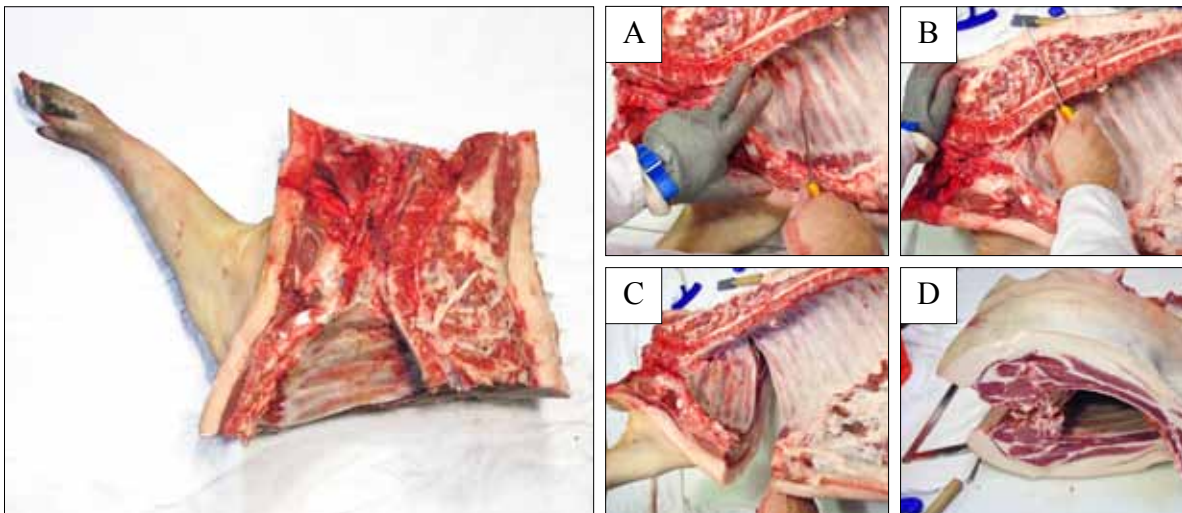


A. Separate where the muscles come together.

B. Divide at the second vertebra.

C. Break off the ham.

### 4. SEPARATION OF THE SHOULDER



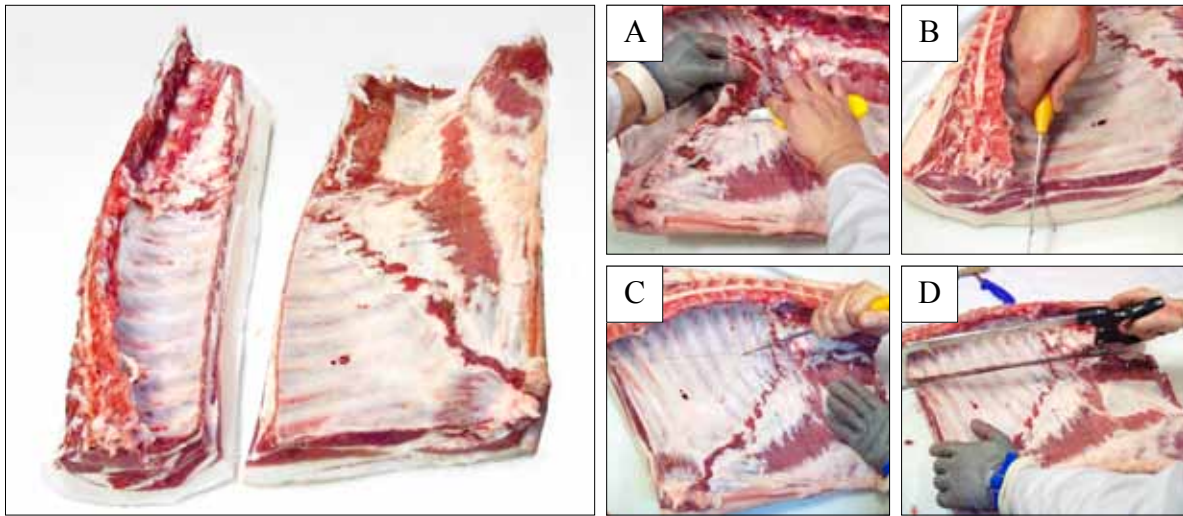
A. Divide at least at the third rib.

C. Cut between ribs.

D. Break off the shoulder .

## MANGALITZA BUTCHERY

### 5. SEPARATION BELLY/LOIN

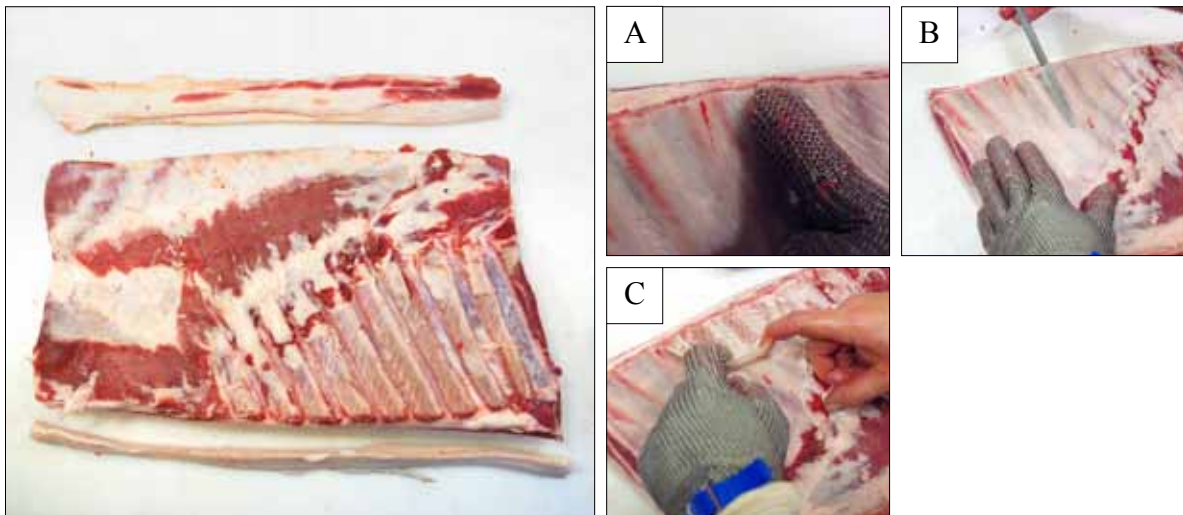


A. Remove soft lard and membrane.

B. Individual separation depending on the size of the cutlet.

C,D. Nick with the knife and saw the ribs apart.

### 6. PREPARATION OF THE BELLY (Part 1)



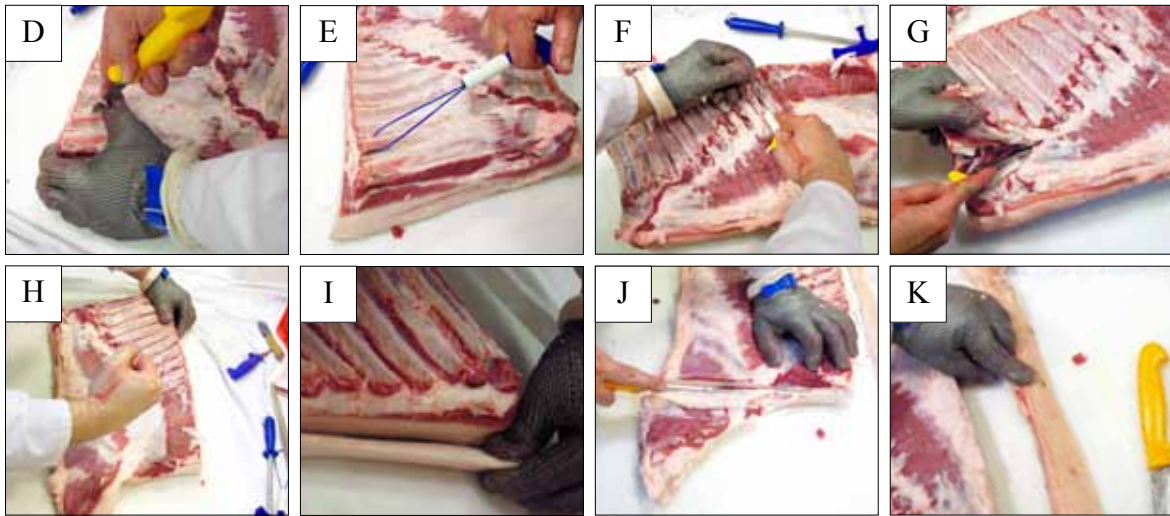
A. Find the vein and squeeze.

B. Insert the grinder in the vein and lift the membrane.

C. Remove membrane.

## MANGALITZA BUTCHERY

### 6. PREPARATION OF THE BELLY (Part 2)



D. Nick the ribs left and right.

E, F. Remove the ribs with the rip stripper. Finally remove the ribs with the knife

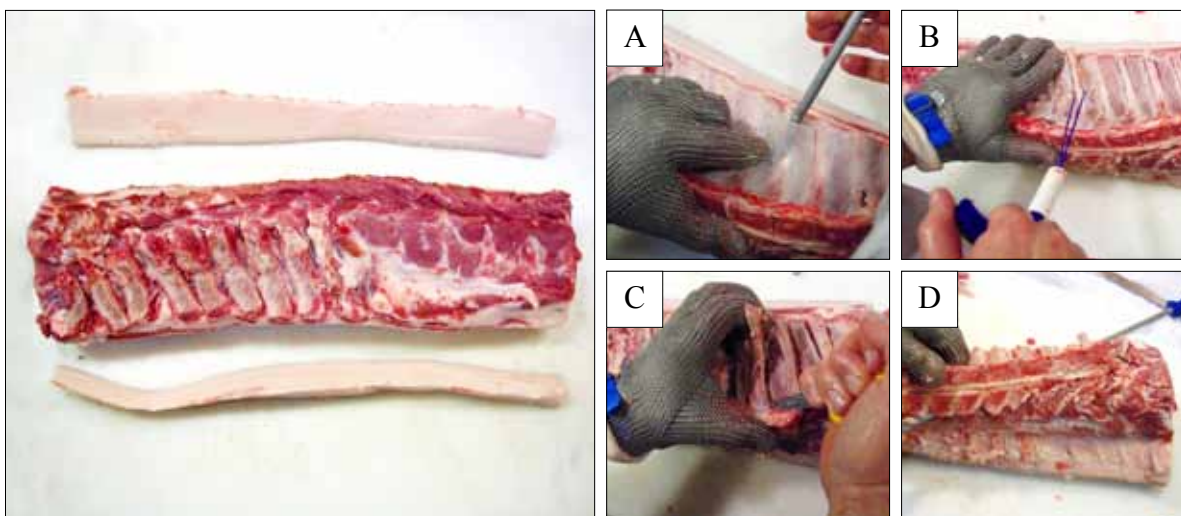
G. Divide the breastbone.

H. Spread the soft lard by beating.

I. Cut the edge angled.

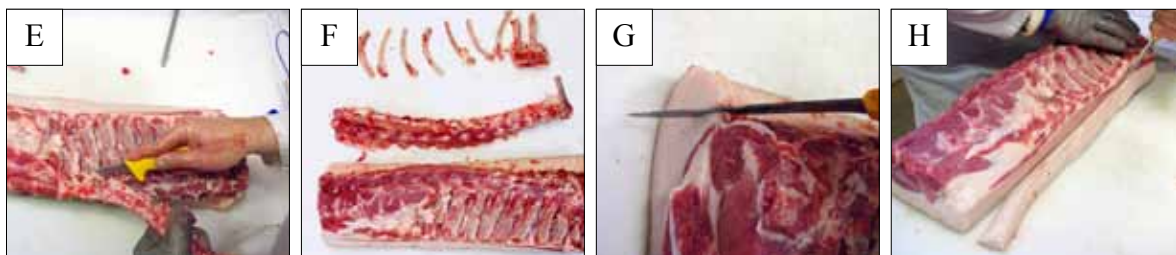
J. Cut off the peak of the belly. K. Cut off the tits.

### 7. PREPARATION OF THE LOIN (Part 1)



## MANGALITZA BUTCHERY

### 7. PREPARATION OF THE LOIN (Part 2)



A. Insert the grinder in the vein and lift the membrane.

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B. Remove the ribs with the rib stripper.

---

C. Finally remove the ribs with the knife

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D,E. Remove the spine

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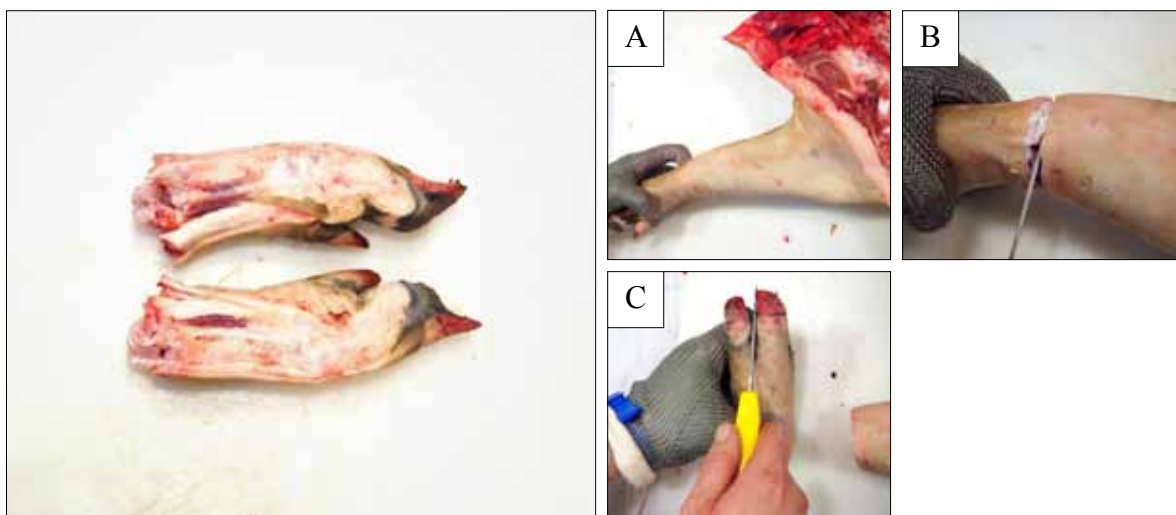
G,H. Cut the edge angled.

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### 8. SEPARATION OF THE PIG'S KNUCKLE/HOCK



A. Search for the joint between hock and knuckle.

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B. Cut around the knuckle.

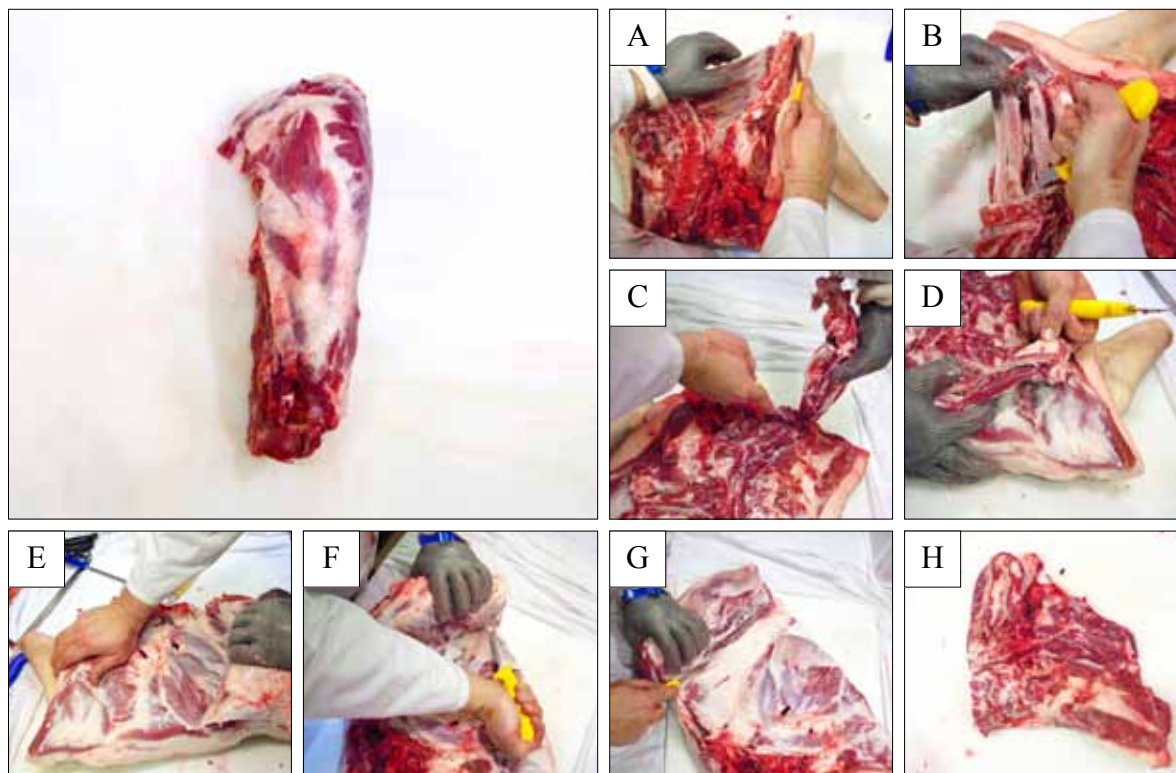
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C. Cut the pig's knuckle into halves.

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## MANGALITZA BUTCHERY

### 9. SEPARATION OF THE NECK



A. Cut off the breastbone.

B,C. Remove the ribs and the cervical spine.

D. Use your fingers to separate the neck from bladebone in the silver skin.

E,F. Pull the neck from the bladebone. Use the knife (see picture) if necessary.

G, H. Cut off the neck. Clean and roll the neck.



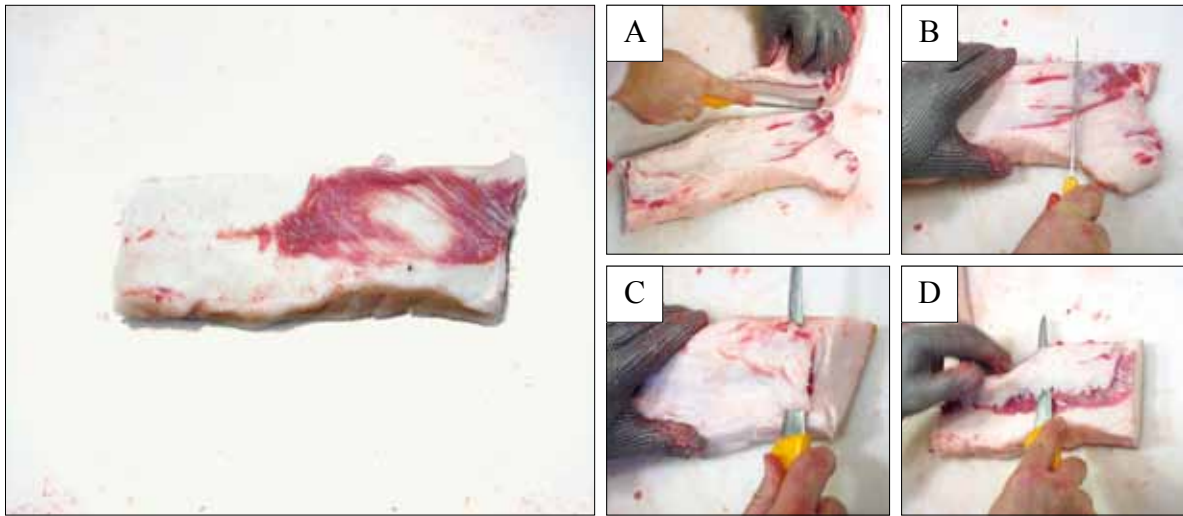
### CHECKING THE GLANDS

For detection of sickness check the glands in the back and front parts of the pig. Look for any variance of the glands (yellow, green, dark, light). Be careful when you cut the pig. Glands should be cut away every time.



## MANGALITZA BUTCHERY

### 12. PREPARATION OF THE NECK FAT



A. Divide the neck fat from the jowl lard

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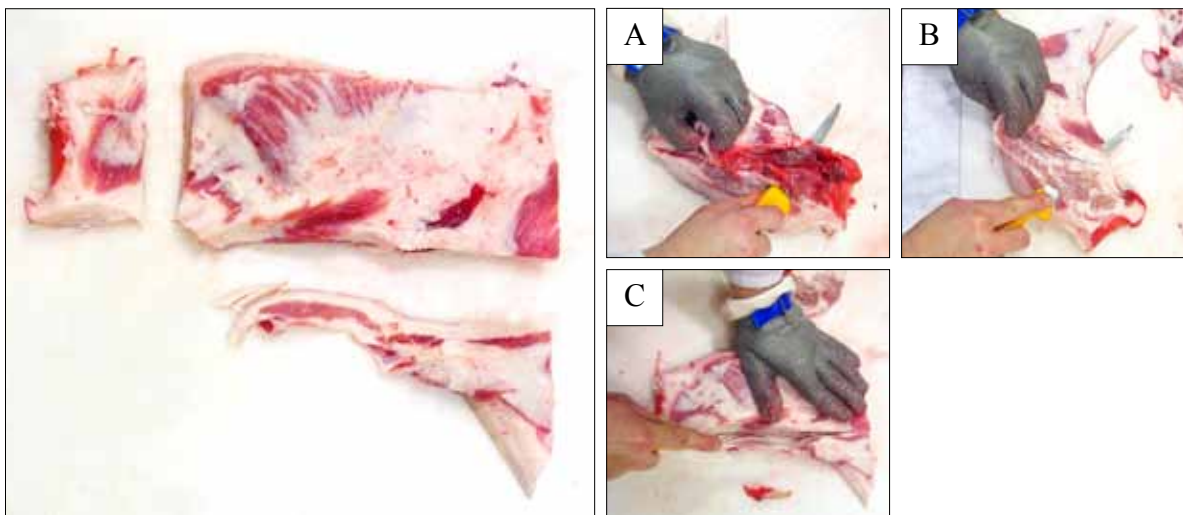
B. Cut into a square piece.

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C. Remove the fat and meat layer to get pure lard.

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### 13. PREPARATION OF THE JOWL LARD



A. Remove the soft lard and meat.

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C. Remove the glands.

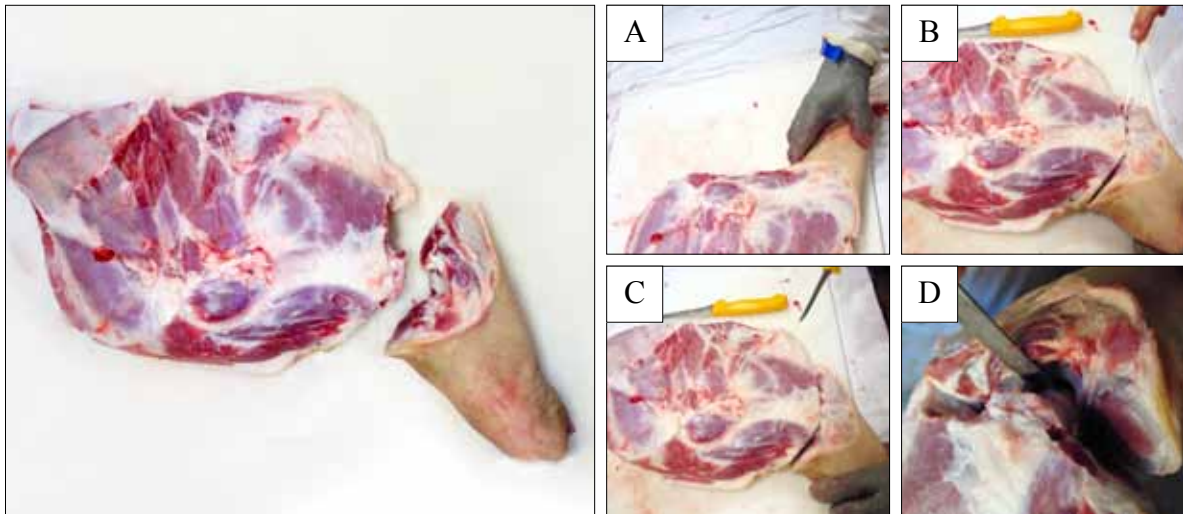
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D. Cut into a square piece.

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## MANGALITZA BUTCHERY

### 15. SEPARATION OF THE HOCK

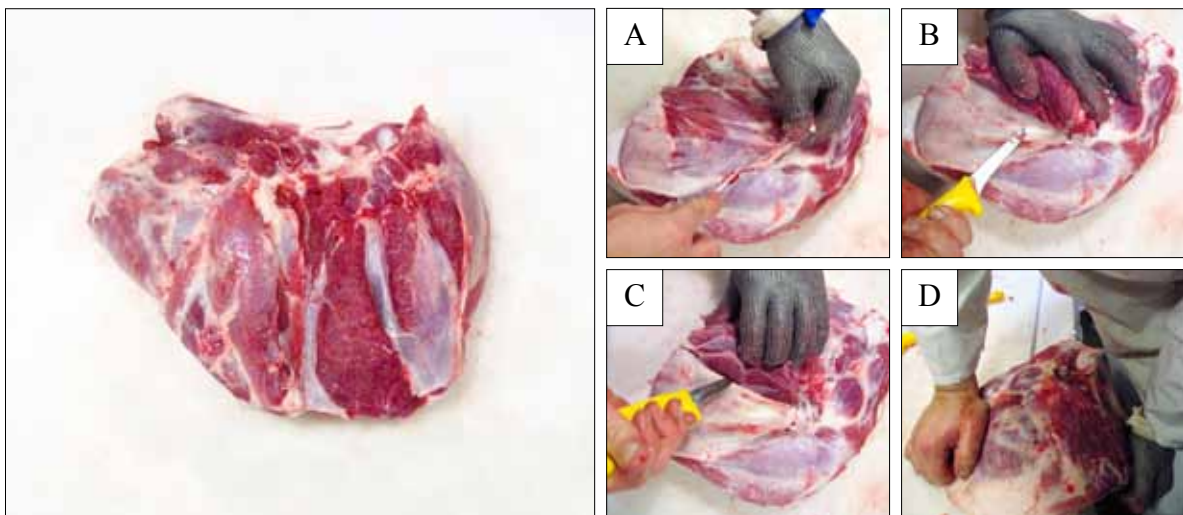


A. Look for the joint.

B. Cut around the joint with the knife.

C, D. Brake the joint and cut the sinew.

### 16. PREPARATION OF THE SHOULDER (Part 1)



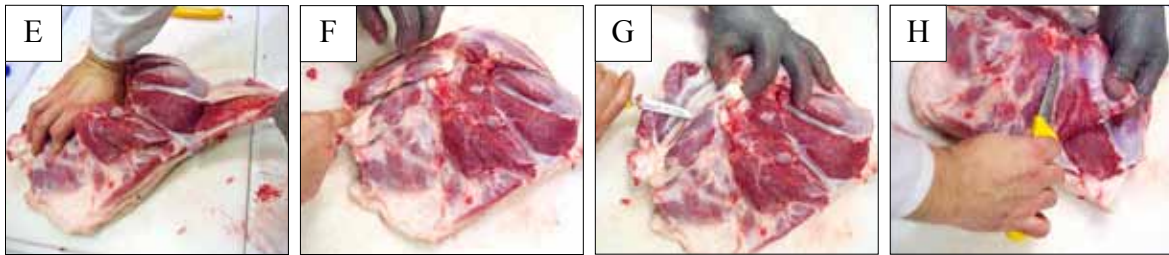
A. Clean off the silver skin.

B. Divide the meat that covers the bladebone.

C,D. Cut around the bladebone and brake off the joint.

## MANGALITZA BUTCHERY

### 17. PREPARATION OF THE SHOULDER (Part 2)



E. Pull off the bladebone.

F, G. Cut around the upper arm bone and remove.

H. Cut off the bladebone meat.

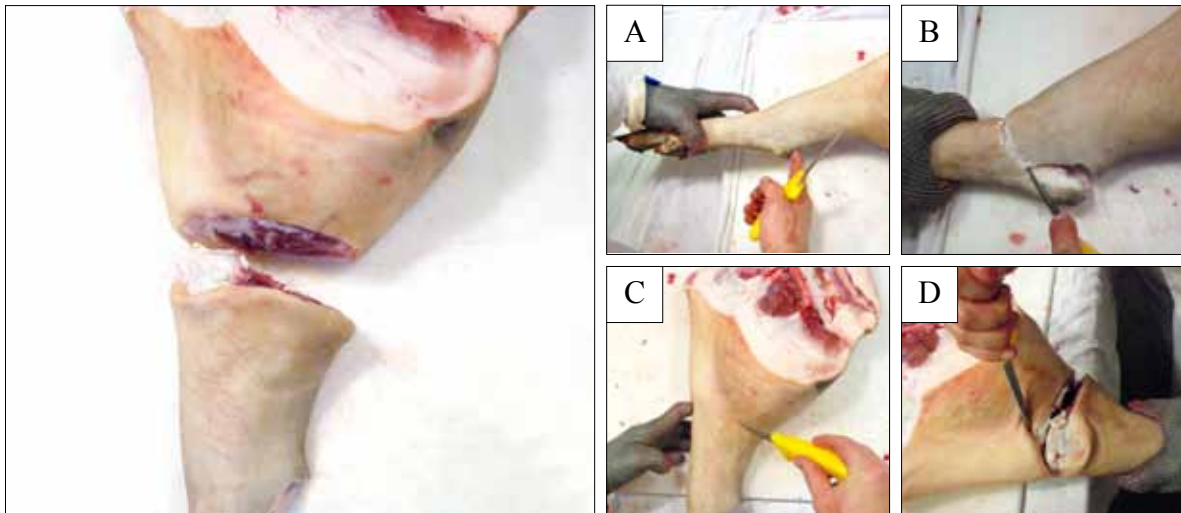
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### 18. SEPARATION HOCK/KNUCKLE/HAM



A. Search for the point between the joint

B. Cut around the joint and break off.

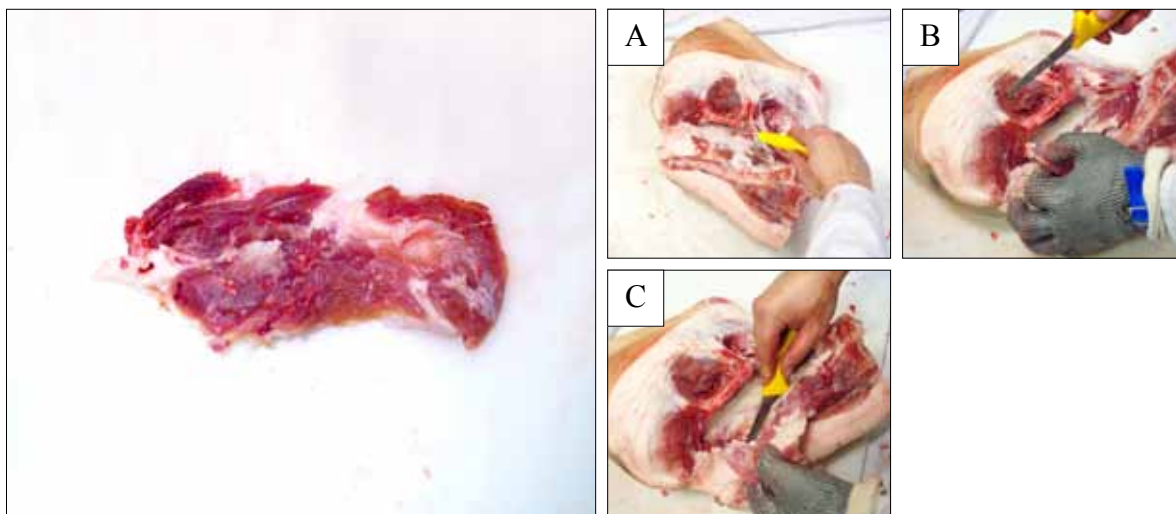
C. Search for the knee joint.

D. Cut around and break off

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## MANGALITZA BUTCHERY

### 19. SEPARATION OF „BUTCHER’S MEAL“

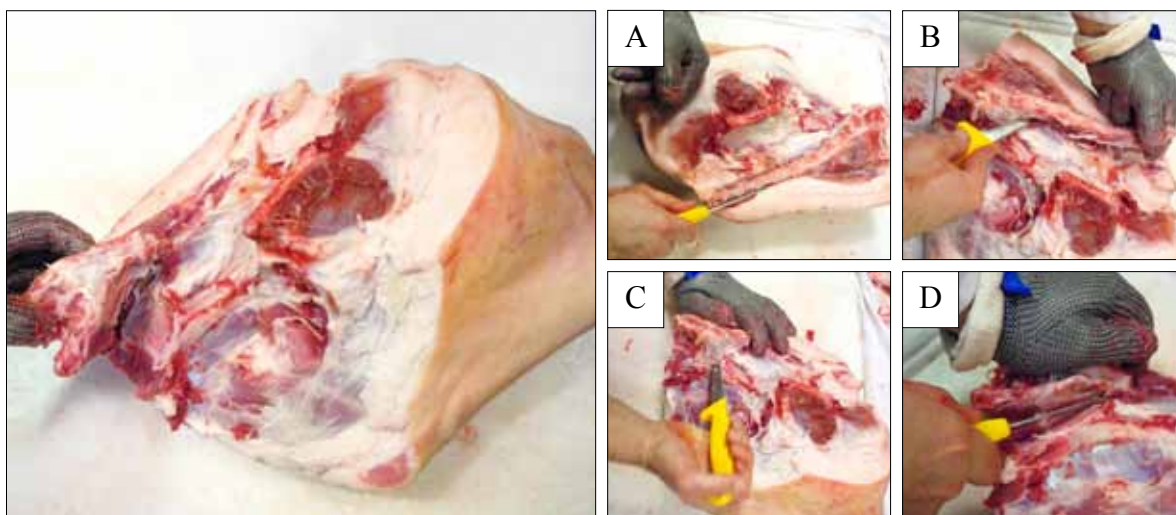


A. „Butcher’s meal“ is the piece of meat between the tail spine and the hip bone.

B. Cut off „butcher`s meal“ from the hip bone.

C. Cut off „butcher`s meal“ from the tail spine.

### 20. SEPARATION OF THE TAIL SPINE



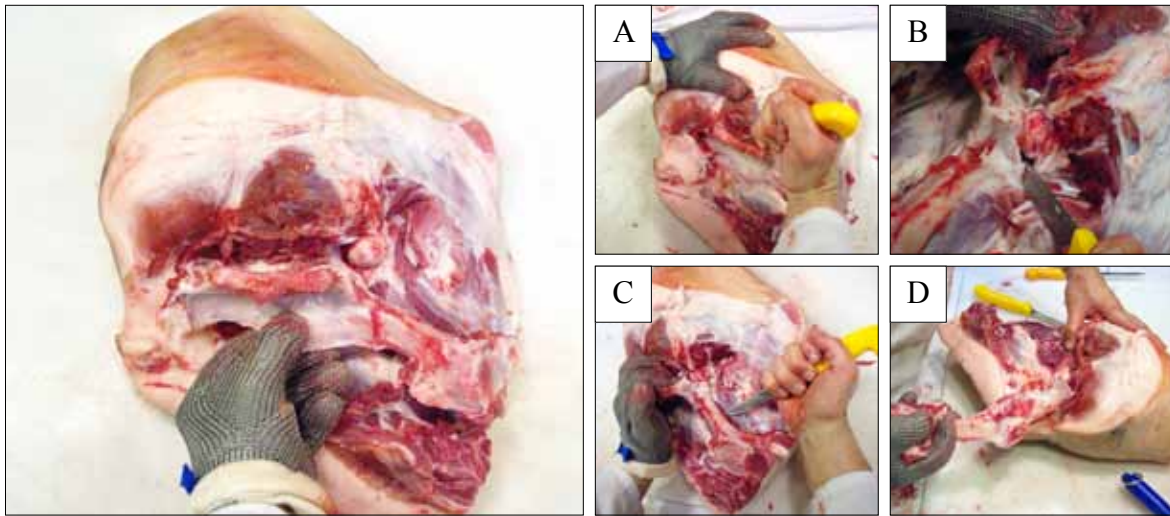
A. Cut around the tail spine.

B. Pull off the tail spine.

C,D. Divide adhesion and hip bone.

## MANGALITZA BUTCHERY

### 21. REMOVAL OF HIP BONE

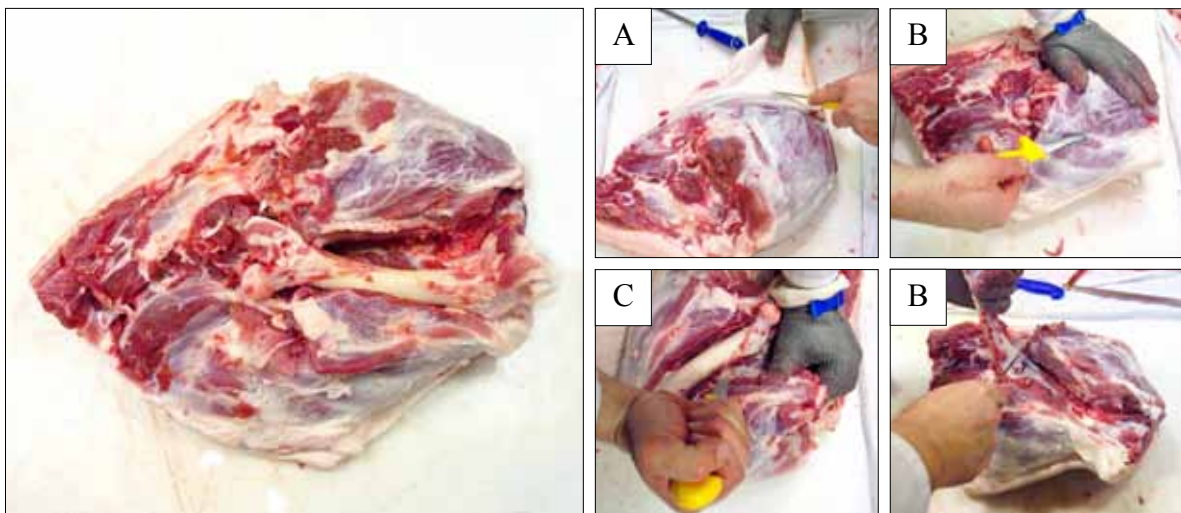


A. Cut around the top of the hip bone.

B. Divide the joint.

C,D. Cut around the whole hip bone and remove the hip bone.

### 22. REMOVAL OF THE THIGHBONE



A. Remove the rind left and right.

B,C. Search for the point and cut around the thighbone.

D. Pull off the thighbone.

## MANGALITZA BUTCHERY

### 23. SEPARATION OF THE LEG'S MEAT - TOPSIDE



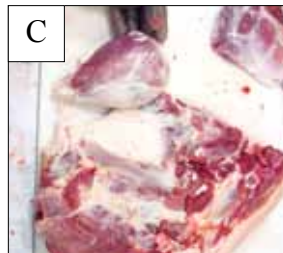
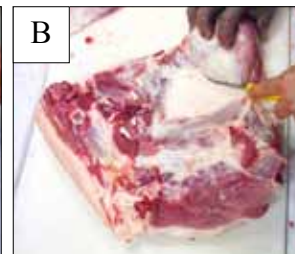
A. Find the separation line.

B. Divide along the silver skin

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### 24. SEPARATION OF THE LEG'S MEAT - „NUSS“



A. Find the separation line along the silver skin.

B,C. Pull off from the silver skin.

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# Curing & aging



## WORKSHOP PROCEDURE

1. - Prepare the lard pieces for curing. (cut in square pieces).
2. - Weight the pieces to know how much salt and spices you need.
3. - Prepare plastic pots for curing time.

## DRY CURING LARDO



*Lardo with rosemary, lardo just salted, lardo with red pepper*

Cut the good, hard lard in square pieces and salt it with table salt or if you have some meat on it, then salt it with nitrate salt nr. 2. Lay the lard in boxes with airholes for circulation, so that he is not laying in liquid. After 3 weeks you can scratch the salt away with a knife or you can leave it, it depends on the individual taste. Then you put spices or herbs on it, like rosemary, thyme, pepperonici, pepper, chili, garlic,.....

## MANGALITZA BUTCHERY

### DRY CURING SERRANO



Salt the leg with table salt, seasalt or mountain salt. Lay the leg on the table for 3 or 4 weeks. Serrano needs a period of warm and cold temperature.

### WET CURING SMOKED BACON



**100 kg meat:** Nitrate salt nr. 2: 3-4 kg nitrate salt | sugar or honey: 0,5 kg | water: 20 l

*Spices: garlicwater, juniper berry, pepper, coriander, ginger, caraway*

Rub the meat with the spices and salt mixture. The meat should be lay on the table for one or two days. Boil the water with the left over spices and let it cool down. Put the meat after some days in a plastic pot and cover it with the spiced water. Leave it for 5-6 weeks. Than remove the salted water and water it for some hours. After that hang it up and let it dry for a day and then put it in the smoker. Cold smoking. Smoke it for 4 days.

## MANGALITZA BUTCHERY

### WET CURING COOKED (BOILED) HAM



Mix the brine powder as described and inject. Outside rub it with nitrate salt and with herbs or spices (rosemary,..) Let it in a plastic bowl for some days. After that, water it and hang it up for drying. Smoke (cold smoke) it for some hours and scald it / 167F inside meat temperature for 5 minutes / immediately cool down in cold water. Leave it cool overnight.

### AGING

1. Lardo: Vacuum it and cool it in the cellar or cooling room for 2-4 month.
2. Serrano: Hang it up for minimum 12 month
3. Smoked bacons: After smoking hang it up for minimum 3 month.
4. Cooked ham: After cool down freeze it or eat it immediately



*Smoked bacon pieces for aging under the roof*