

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Nos.	Pigling (Pork)	4-5 kg p
1-2	Nos.	Pork - Kidney	of the pigling
1	Nos.	Pork - Heart	of the pigling
1	Nos.	Pork - liver	of the pigling
8	Large	Chillies Kashmir	Ground Masala
2	Inch	Ginger (Adhrak)	Ground Masala
8	Nos.	Pepper Corns	Ground Masala
1/2	Teaspoon	Turmeric Powder	Ground Masala
1	Teaspoon	Jeera (Cumin Seeds)	Ground Masala
1	Teaspoon	Mustard Seed (Sarson)	Ground Masala
2	Stalks	Cinnamon (Dalchini)	Dry masala gro
3	Nos.	Cardamom Powder	Dry masala gro
1/2	Kilogram	Potatoes	Boiled and cut
1/2	Large	Green Peas (Matar)	Boiled
2	Nos.	Cloves (Lavang)	Dry masala gro
10	Flakes/Cloves	Garlic (Lason, Losun)	Sliced for frying
1/4`	Kilogram	Onions	Finely chopped
250	Grams	Bread Crumbs	or cubed slices
200	Grams	Raisins	for stuffing
100	Grams	Lard/Fat	For frying

As Required	Salt	To apply on pig
As Required	Chilly Powder, Red	To sprinkle
As Required	Turmeric Powder	To sprinkle
As Required	Maida, Refined Weat Flour	To sprinkle

Method

Preparing the pigling - 4-5 kg

Kill a suckling pigling. Pour boiling water over it, a little at a time, and remove the hair with a razor, and then dry outer skin by scraping the hot surface with a knife as quickly as possible. When the skin is cleaned, make a slit down the belly. Remove entrails. Keep aside the heart, liver and kidneys Wash and remove all stains of blood. Clean inside thoroughly. Also clean the ears and nose well. Wash the pigling in several rinses of cold water.

Preparing the Stuffing:

Grind dry spices using vinegar. Chop garlic and ginger. Dice potatoes. Chop onions. Cut into fine pieces the liver, heart and kidney. (These should be cleaned well by soaking in salt water to remove blood). Heat fat. Fry onion, garlic and ginger. Add ground spices and fry for a few minutes longer. Add vegetables, chopped organ meat and breadcrumbs and mix well.

Grind masala with above ingredients for the stuffing

Preparation for Baking

Grind the masala for stuffing and prepare the dry masala from the ingredients given above.

Stuff in the prepared stuffing into the slit belly of the pigling. Stitch, using a trussing needle and strong thread. Apply salt all over. Set the pig on the roasting tray (set the pig's forelegs forward, straight out from the carcass and the hind legs out backwards in the same manner) and brush with 1-2 tablespoons of oil or dripping (to make the crackling crisp). Place the roasting tin in an oven and roast at 350F (175C) basting frequently. When done, remove and

immediately sprinkle over with chilly powder and turmeric (the heat of the roast pigling will cook the spices). Set aside the roasted pigling in a serving platter.

Optional:

With the help of a fork and knife (do not use fingers) slice the meat very neatly and fry these pieces in ghee or fat in a frying pan.

Arrange the meat slices on a flat dish, sprinkle the gravy that is left in the pan over the meat and surround the meat with salad.

Optional 2

Add flour, chilly powder and turmeric powder to the juices left in the baking tin, and fry for a couple of minutes. Add water and vinegar and bring to a boil. Simmer till gravy consistency is reached.

Carve the pig. Arrange the stuffing on a serving platter with the carved meat on top and surround the meat with salad. Use the gravy prepared last, and serve it as gravy; strain it and skim off the fat; pass separately in a gravy bowl.