

## **PIG IN A DAY**

### **Course outline:**

We butcher a whole, pasture reared, organic pig in our 1 day course with Ben and his local team.

This is a hands-on pork butchery course where we will teach you how to tackle a half pig carcass, transforming it into a wide range of delicious pork cuts and recipes.

We will work as a small group and introduce the basic principles of pork butchery, learning how to make the best cuts, how to use the whole carcass and how to make bacon and sausages.

In addition to the course we offer a three-course lunch of locally produced food and the chance to explore and discuss pig rearing should you have the desire to rear you own.

We start at 8:00 am with locally grown fresh-brewed coffee and some treats from our kitchen to get us going. We take lunch at 12:30 and aim to finish some time around 4:00 pm.

### **Price:**

\$90 per person for 4 people (minimum number)

\$75 per person for 5-6 people (6 maximum)

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## **Detailed Itinerary**

[Click to download course details](#)

### **Welcome to the farm**

We'll make you comfortable at Casa del Bosque and introduce you to the team who'll be working with you throughout the day. We'll discuss the farm and pig husbandry and the pigs place in Nicaraguan culture and history over tea, coffee and fresh treats from our kitchen before we get down to the business of whole pig butchery.

### **Getting started**

First we will visit our pigs and discuss animal husbandry and the process of slaughter before we take a look at our carcass and talk through how to butcher the pig into the primary cuts.

### **Breaking it down**

We'll discuss the tools needed for the job and get started on our primary cuts. This is a hands on course and we expect you to get stuck into the process guided by Ben as you go. We'll use both halves of the pig to create a range of useable home cuts and we'll show you how to bone and which parts are used for what purpose.

### **Lunch**

We'll use Lunch as an opportunity to try some of the dishes that can be made from the offal that came from the day of slaughter and to try some local food and salads from our farm.

### **Making the cut**

Through the afternoon session we'll continue breaking the pig into its respective cuts and start on the process of making fresh sausages and bacon. We'll also make some local chorizo and show you how to prepare delicious fresh flour and corn tortillas which we'll be using later for dinner. The brick oven will be fired and we'll get a joint on in anticipation of dinner.

### **Dinner**

Now we've the carcass broken down it's time to concentrate on dinner. We'll be eating a range of the cuts we made throughout the day, a joint from our clay oven, fresh breads and local recipes as well as grilling some ribs and rump steaks, sausages, bacon and devouring the belly pork casserole. We'll eat dinner on the veranda of our guest house and go through the various talking points of the day.

There will be a take home pack with detailed guidelines of the processes we went through during the day and recipes included.

### **Departure**

You'll leave Casa del Bosque at about 7.30pm, though if the beers are flowing freely it might be a bit later.