REGIONAL PRODUCTS, ALLE

SAUCISSE D'AJOIE IGP

"When the butcher grabbed the pair of sausages hanging from the wood, Icould imagine all those preparations alongside the ham and bacon giving off their inviting, smoky scent. By the time I arrived at the picnic spot, the fire had been burning for two hours. Everyone rushed to grab the things I had bought. Itook a cabbage leaf and wrapped it around the sausage, then put it all in some aluminium foil with the shiny side on the inside to make it cook quicker. We used a shovel to push the embers aside, placed the sausages on the fire and covered them with embers again. With half an hour to kill, we toasted our friendship until the meal was ready. A saucisse d'Ajoie, some bread and a glass of wine are all you need for a "torée", a traditional campfire party. Bon appetit!"

Armand

GOOD TO KNOW

- The saucisse d'Ajoie has been designated as a PGI (Protected Geographical Indication) since 2002. This means that it cannot be copied or produced anywhere except in the district of Porrentruy. The PGI is a sign of quality and authenticity and also specifies that the raw materials used in the product must be of Swiss origin.
- The dozen craft butchers who manufacture this quality product cannot keep up with demand. As a result, production has shifted to the larger butchers in the Jura.



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