

# Tatar's "ghiudem" about to get official status of traditional product

12 Feb 2015, 12:01 •

The Ghiudem, a dry raw sausage prepared by Tatars of the southeastern Romanian province of Dobrogea, is about to be officially recognized



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The acknowledgement is owed to Marius Iosif of Constanta (city on the Black Sea shore) who started preparing 'Mos Iosif' (Old Iosif) ghiudem in the commune of Tuzla one prepared by his grandparents, who lived in a mostly Tatar neighbourhood in the town of Medgidia.

'I put passion in my preparations. (...) I made it for myself, for my friends, and two years ago I started somehow slowly — but I am working with more force lately. Ghiud [identification for food additives in the European Union], no additives, nothing of this kind. Ghiudem is preserved cold for up to six months or even one year; its only pr slicing a curved sausage and offering it for tasting.

The recipe is quite simple and it has no secret, Iosif claims; the sausage is ready after a 21-day maturation period.

Tatar's ghiudem is made of mincemeat — half mutton, half beef — with spices, filled into cow intestines.

'Mutton and beef are minced in a machine; ingredients are freshly ground, we have the grinder here. We add allspice, garlic, salt, pepper, cilantro. It's quality meat. The in the blender; it can be blended manually or mechanically, depending on the amount, but we prefer doing it by hand, because the result is more uniform. The blender is 48 hours in cold, at a maximum of six degrees [Celsius], to draw the flavours; then the intestines are filled with it,' Iosif explains.

'Ghiudem is left to dry in the cold room, between nine and 12 degrees. We use additional ventilation to dry it faster, as it has high moisture content at first. Air driers are Curing takes 21 days. Three weeks after the paste is made, it's ready. I have a calendar, a schedule, we note down temperatures, we note down moisture for each, and in t

Marius Iosif warns about differences between Tatar and Turkish ghiudems. The Tatar version includes pimento and more garlic; the Turkish one has cumin instead of p

Ghiudem is raw and dry, with a specific taste and smell of cured meat and spices; it has a natural dark brown colour, and is usually served in thin slices, as an entree.AG

Keywords: gastronomy dobrogea tatar ghiudem news with taste

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