



**LIETUVIŠKAS SKILANDIS
STG**



KADAGINĖ

We are a very small family-run business: 11 employees, including Valeras, husband, Birutė, wife, son and 2 daughters. We produce in very small quantities (500 skilandis a year, i.e.), with love, trying to instill a good amount of energy. We produce according to the old recipe of our grand-grand-mother, using simple spices and salt.



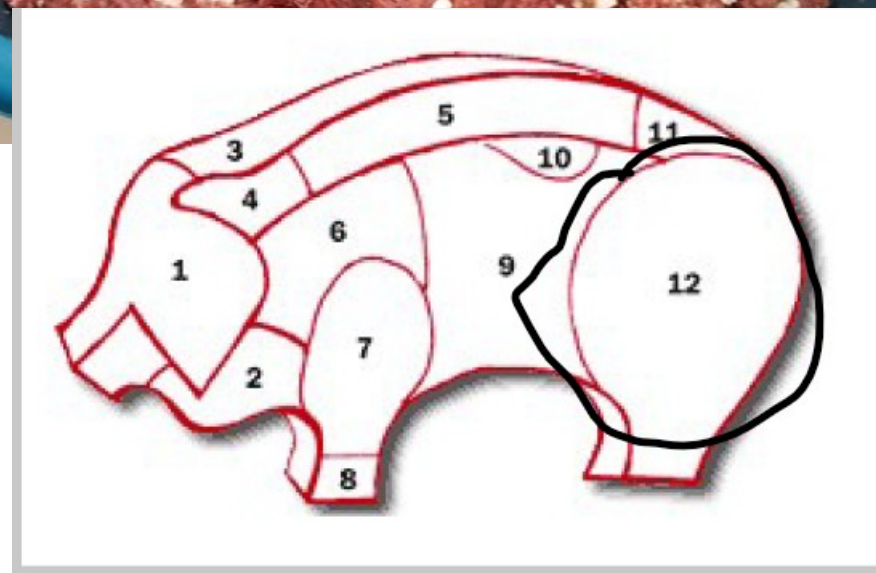
Skilandis

Skilandis. Our peculiar product. Our skilandis is made of pork's back leg/ham. To be served at your table, about 3 months of hard work is needed.



Production

Skilandis is made of adult pork's back leg/ham for the lean part, which is hand-cut in small cubes and mixed with fat part cubes, made of pork fat (lard, bacon).





Kadaginè

Production

The mix of lean and fat is then salted, seasoned and left standing for at least 24 hours.
Flavouring: salt, black pepper, garlic, nitrite salt
Other flavourings used in our production: caraway, kolyta («erba storna» in Italian)





Production

It is then stuffed into well-washed and salted pig bladders

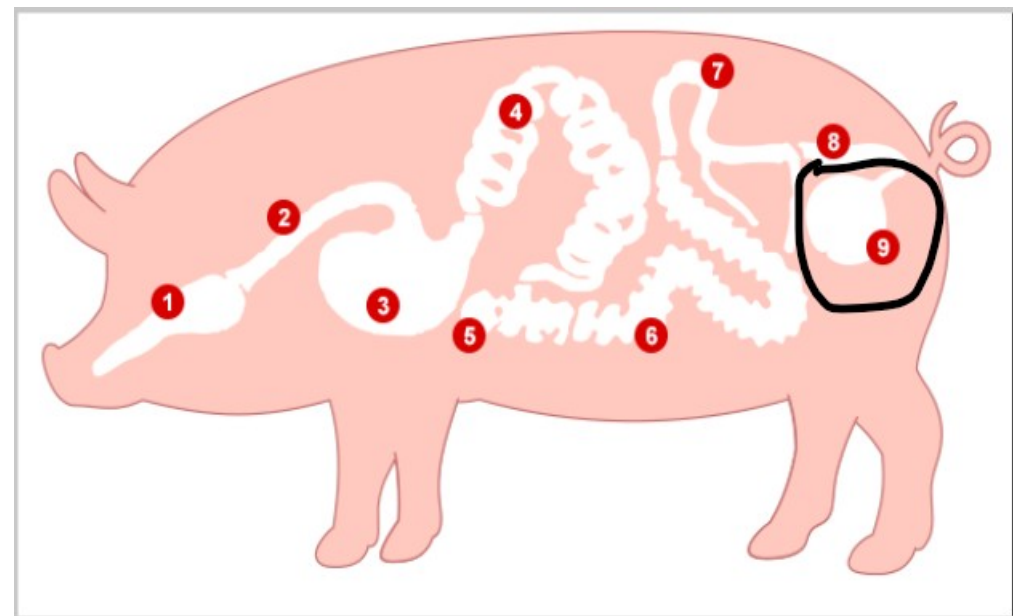
Note: until the beginning of 20th century only pork stomach was used (hence the name skilandis/skrandis/stomach)





Production

It is then tied and tightened with a rope to prevent air gaps, divided in 8 slices. The form reminds a melon, a sphere, or the Italian “Salama da sugo”





Kadaginé

Production





Kadaginė

Production

Skilandis is left to dry for at least 7 days. Then it goes to the smoking chambers and left to smoke for 7 days (cold smoke, up to 35°).

Wood: alder, birch, juniper





Production

After smoking chamber – it goes to the maturing chamber and left there for 30 days





Ačiū – Thank you

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