

CAPREOLUS

- ENGLISH CHARCUTERIE -

21 June 2021

PRESS RELEASE (for immediate release)

Capreolus to launch three new salamis

While everyone was locking down David Richards, the Master Epicurean has been locked in curating three new salamis to add to the Capreolus product range:

Truffled Salami. This is a pork salami based on the 'classic' Saucisson Sec (very simple, just a bit of garlic and black pepper) but with the addition of Black Truffle. Truffle can be a bit like Marmite – you either love it, or hate it – and when used indiscriminately can also be very dominant. This has a subtle level of truffle; you can definitely taste it but it is only one of the flavours and is not front and centre.



Venison Chorizo.

This is based on our 'standard' Chorizo (3 Stars at the 2019 Great Taste Awards using 50% local wild venison (from Sika Deer living on the Isle of Purbeck) and 50% free-range pork. The venison gives the salami a darker colour and a richer flavour than the 'standard' Chorizo; still using the finest smoked Pimenton de la Vera (Spanish paprika) which really does make a difference – but if you are going to call it Chorizo you had better use the right ingredients!



Venison & Green Peppercorn Salami using local wild venison (from Sika Deer living on the Isle of Purbeck) and free-range pork, then flavoured with black pepper, garlic, and Porcini mushroom. Running through the salami are whole green peppercorns. This salami has a rich flavour from the venison and an earthiness from the Porcini mushroom; the green peppercorns give bursts of resinous, prickly heat when you bite into them.



David, the Capreolus Master Epicurean, says: *I love developing new products and playing with flavours; the herbs and spices are like musical notes and when they interact together you get 'chords'. I am passionate about making sure the flavours work together. A clash would make a 'horrible din'. Our 3 new salamis are recipes that have been brewing in my head for some time; the spur to bringing them to fruition was finding a wonderful source of local Sika deer venison from the Isle of Purbeck.*

All three salamis will be available for tasting at the September Speciality Fine Food Fair and available for both trade and retail customers to order in the next few weeks.

[About Capreolus](#)

Capreolus are a family run artisan charcuterie producer in West Dorset. Karen and David Richards have been curating their award winning British Charcuterie since 2009. They and their small team follow timeless artisan techniques inspired by the finest Continental producers to make a wide range of charcuterie.

Quality and provenance are of the utmost importance. They source locally bred and reared free range meat from traditional and rare breeds wherever possible and seasonal wild meats from the West Country. They place emphasis on quality, using finest whole spices, grinding them freshly for each batch.

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Press enquiries: karen@capreolusfinefoods.co.uk

Capreolus Fine Foods Tel. 01935 83883

capreolusfinefoods.co.uk