


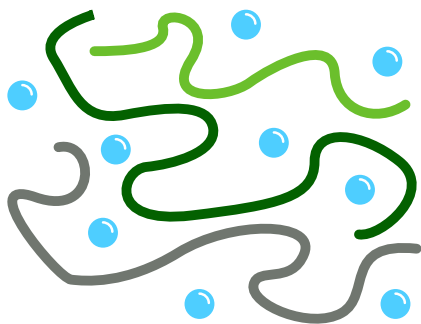


## Romania: Piftie

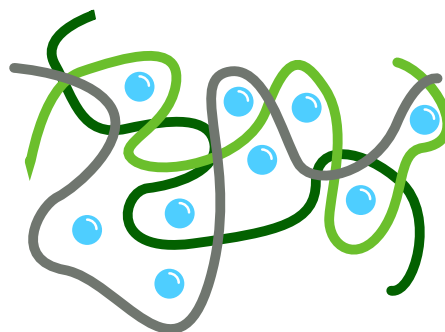
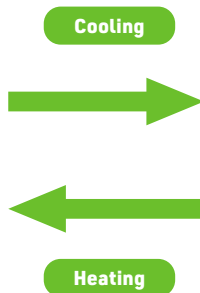


Piftie (or răcitură) is a pork jelly encasing boiled meat and mashed garlic. The jelly is made by boiling collagen-rich meat parts, such as pig trotters, along with carrots and other vegetables. This produces a broth, with boiling hydrolysing the insoluble collagen to produce soluble gelatin. As it cools, the gelatin forms a network which traps water, forming the jelly.

KEY:  Polypeptide chains  Water molecules



Gelatin at > 15 °C



Gelatin at < 15 °C