

Lendenspeck – Smoked and Dried Pork Loin and Bacon Roll

Similar to the Kutas recipe for Shinkenspeck

U.S.	Ingredient	Metric	Percent
6 lb.	Pork belly & loin	2725.0 g	89.344
1/3 cup	Salt	125.0 g	4.098
3/4 cup	Glucose	125.0 g	4.098
3 Tbs.	Liquid smoke	45.0 ml	1.475
2 Tbs.	Pepper, white	16.0 g	0.525
1¼ tsp.	Cure #2	8.0 g	0.262
15 each	Juniper berries	5.0 g	0.164
1 each	Bay leaf	1.0 g	0.033
6¾ lb.	← Totals →	3.0 Kg	100%

Binder

6 lb.	Meat weight	2725.0 g	Percent
2 Tbs.	Salt	44.0 g	1.61
4 Tbs.	AmesPhosphate	15.0 g	0.55

Note: I use metric weight & volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.

Method:

1. Chill the pork belly and the loin to 40°F (4.5°C).
2. Trim the belly to match the length and diameter of the piece of loin
3. Prepare the curing mixture by placing the following in a spice mill and pulverize them: salt, glucose, cure, juniper berries, pepper and bay leaves.
4. Lay the belly in food-grade container or plastic bag and “paint” the meat side with the ½ of the liquid smoke and rub about 50% in the curing mixture into the meat side of the belly.
5. Trim the loin into a neat cylinder, removing any fat remaining on the surface and “paint” it with the remaining ½ of the liquid smoke then rub the remaining 50% curing mixture over the surface of the loin.
6. Cover or seal container and refrigerate at 40°F (4.5°C) for 7 days. Rotate meats every 2 days.
7. Remove cured meat from the container and rinse off any brine and spices that have accumulated on the meats’ surface.
8. Soak the loin in cold water for one hour to remove any excess salt.
9. Allow to dry well before attempting to roll them together.
10. Scarify the surface of the loin and the meat side of the belly with an instrument like a “cheese rasp” or a sterile sheetrock rasp.
11. Take the additional salt and phosphates and pulverize them in a spice mill and dust the surface of both the loin and belly with this mixture.
12. Now get the rasp and using a mister with water, lightly spray the surface of the meats and “work” the surface with the rasp.
13. Wrap the bacon, fat side out, around the loin. Note: skewers may be helpful for this part of the process by stabilizing the roll while you tie it every 3 inches along the length, much like you would tie large salami.
14. Take a piece of 105 mm x 60 cm collagen casing, split it down one side, soak it and wrap the whole package, tying it in 3 or 4 places.



15. After tying, slip over a length of elastic cotton netting to help maintain the nice round shape.
16. The tied roll should hang for 6 hours in 20°C (68°F). Allow it to dry well before placing in the smoker.
17. Place the lendenspeck in a smoker and cold smoke at about 30°C (86°F) for 30 minutes.
18. Raise the temperature to about 50°C (122°F) and smoke for 3 hours. During smoking rotate it so it smokes evenly.
19. Final smoking at 82°C (180°F) until a thermometer placed into the center of the roll reads 63°C (140°F).
20. Allow to cool at room temperature; hang the roll in about 14°C (57°F) for 30-40 days (or until the roll weighs about 75% of initial weight).
21. Lendenspeck can be served like American or Canadian bacon with fried with eggs, etc. (Note: Upon cooking the loin will separate from the bacon because the bacon shrinks when cooked but the loin does not shrink as much.)
22. Alternately, since it is dry cured you can slice it very thin (like prosciutto) and use it to make sandwiches (without cooking it).

