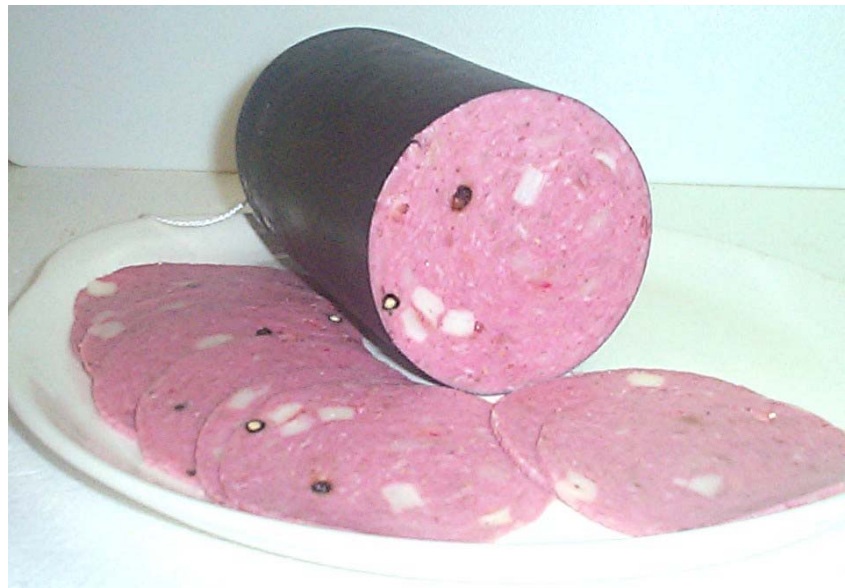


## Mortadella Di Prato – A Tuscan-style Mortadella

U.S.	Ingredient	Metric	Percent
2 lb.	Pork Butt	910.0 g	38.27
2 lb.	Pork Leg	910.0 g	38.27
½ lb.	Pork Belly	225.0 g	9.46
½ lb.	Pork fat	225.0 g	9.46
5 tsp.	Salt	36.0 g	1.51
1 Tbs.	AmesPhos	11.5 g	0.48
1 Tbs.	Garlic, raw	10.0 g	0.42
1 tsp.	Cure#1	6.0 g	0.25
2 tsp.	Pepper, black ground	4.2 g	0.18
2 tsp.	Pepper, black whole	4.2 g	0.18
1½ tsp.	Coriander	3.0 g	0.13
½ tsp.	Cinnamon	1.3 g	0.05
2/3 tsp.	Sodium erythorbate	1.3 g	0.05
¼ tsp.	Clove	0.6 g	0.03
2 Tbs.	Alkermes <sup>1</sup>	30.0 ml	1.26



5 ¼ lb.     ← Totals →     2.4 Kg

<sup>1</sup> Alkermes is difficult to obtain in the USA. [Click](#) here for a homemade recipe!

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

### Method:

1. Cut the fat back into 3/8” cubes and reserve. Keep it in the refrigerator while you prepare the rest of the formulation. The fat back will be the last thing added to the paste.
2. Trim the meats as follows: Cube the meat from the ham and the pork butt; remove all visible fat from the meat. Place meats into the freezer and partially freeze.
3. Cut the belly (not smoked bacon) into 2” cube and place in the freezer and partially freeze.
4. When meats (not the fat) are partially frozen, grind them twice through a medium plate (3/8” or 10mm); change plate to fine (3/16” or 4.5mm) grind and grind meats two more times.
5. Run the garlic clove through a garlic press directly into the meat. Finely chop the garlic pulp that remains in the press and also add that to the meats, mixing it in well.
6. Add the remaining dry ingredients to a spice mill and pulverize to a fine dust. Mix this into the meats, making sure the ingredients are well distributed.
7. Add the Alkermes and re-mix again until the red color is well amalgamated into the paste.
8. Cover with plastic wrap and refrigerate for 5 days.
9. Next, mix in the cubed fat, and stuff into 4½ casing.
10. Cook in oven or smoker (no smoke) at 130°F (55°C) for 1½ hours; raise temperature to 180°F (82°C) and cook until internal temperature is 160°F (71°C) ...about 30 more minutes.
11. Plunge in ice water for 15 minutes; chill in refrigerator at least 6 hours before slicing.

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