

Mortadella di Bologna – Italian Style Mortadella

U.S.	Ingredient	Metric
4 lb.	pork, shoulder	1850.0 g
½ lb.	pork fat, ground	225.0 g
½ lb.	pork fat, cubed	225.0 g
4½ tsp.	Salt	33.0 g
1 tsp.	Cure #1	6.0 g
2¾ tsp.	Coriander	5.3 g
1½ tsp.	Pepper, black whole	3.0 g
¾ tsp.	Garlic	2.0 g
1 tsp.	Pepper, white	2.0 g
¾ tsp.	Anise	1.5 g
1 tsp.	Mace	1.5 g
¾ tsp.	Nutmeg	1.5 g
¼ tsp.	Caraway	0.5 g
¼ tsp.	Cinnamon	0.4 g
1/8 tsp.	Clove	0.3 g
½ cup	Water, iced	125.0 ml
½ cup	Pistachio, whole (opt.)	
5.5 lb.	← Totals →	2.5 Kg

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



Method:

Just about cooked!

1. Divide the fat into two groups: Chill and grind one group through a coarse plate the regrind through a 1/8" plate. The other group should be cut into a 1/4" dice; reserve and refrigerate this group until after the mixture is emulsified.
2. Grind the chilled pork through a coarse plate; add the ground meats and ground fat together and then regrind through the 1/8" plate.
3. Grind all the spices and flavorings (with the exception of the whole peppercorns) in a spice mill until powdered and mix into the meat paste.
4. Separate the meat paste into 3 batches and emulsify each batch in a food processor. Add ice water gradually to aid the emulsification and keep mixture cool. Use your judgment; we want as cold and as smooth a mixture as possible..... without over heating the meats.... but keep the water to no more than 5% of the formula.
5. When mixture is emulsified, add the cubed fat and the whole peppercorns and mix them in well.
6. Remove to a pan or bowl, cover and refrigerate 24 hrs.
7. Stuff into fibrous casings and allow casings to surface dry.
8. Place in oven or smoker (no smoke) at 180°F (82°C) and cook mortadella to an internal temperature of 140°F (60°C).

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