

Mortadella

U. S.	Ingredient	Metric
2.5 lb.	Pork shoulder butt	1150.0 g
1.25 lb.	Beef	525.0 g
0.5 lb.	Pork fat	225.0 g
2 Tbs.	Non-fat milk	60.0 g
0.5 cup	Pistachio nuts (optional)	60.0 g
2 Tbs.	Corn syrup solids	47.0 g
5 tsp.	Salt	35.0 g
0.5 oz.	Phosphate	15.0g
2 tsp	Coriander seeds, ground	4.7 g
1.5 tsp.	Pepper, white, ground	4.5 g
2 tsp.	Garlic, powdered	4.0 g
1 tsp	Pepper, black, whole	4.0 g
1 tsp.	Paprika	2.0
0.25 tsp.	Prague powder #1	1.8 g
0.5 tsp.	Mace, ground	1.2 g
0.25 tsp	Sodium erythorbate	1.0 g
10 berries	Allspice, ground	0.5 g
1/2 cup	Ice water	125.0 ml
5 lb.	←Totals →	2.3 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:

1. Divide the fat into two groups: Chill and grind one group through a coarse plate the regrind through a 1/8" (5mm) plate. The other group should be cut into a 1/4" (6mm) dice; reserve and refrigerate this group until after the mixture is emulsified.
2. Grind the chilled beef and pork through a coarse plate; then regrind through the 1/8" (5mm) plate.
3. Add the ground meats and ground fat together. Return to refrigerator
4. Grind all the spices, milk powder, corn syrup solids and flavorings (with the exception of the whole peppercorns and the pistachios) in a spice mill until powdered.
5. Transfer the meat and the powdered spices to a Kitchen Aid type mixer or use a food processor and emulsify. 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.
6. When mixture is emulsified, mix in the cubed fat, pistachios and whole peppercorns.
7. Stuff into fibrous casings and allow casings to surface dry.
8. Place in oven (with the door ajar) or smoker (no smoke) at 170°F (82°C) and allow meats to gradually heat up. After one hour, close oven door and cook mortadella to an internal temperature of 160 °F (72°C).

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