

Salamelle Montua – Sweet Italian Sausage

These salamelle are in the style of the area around the Province of Mantua, Italy (Lombardy). In the U.S. they are often referred to as Sweet Italian Sausage without fennel.

U.S.	Ingredient	Metric
4 lbs.	Pork shoulder	1825.0 g
1 lb.	Pancetta or pork jowls	450.0g
5 tsp.	Salt	36.0 g
4 cloves	Garlic, raw, crushed	20.0 g
1 Tbs.	Glucose	9.0 g
2 tsp.	Black pepper, coarse	4.0 g
¼ tsp.	Cinnamon, ground	0.4 g
1/8 tsp.	Cloves, ground	0.2 g
½ cup	Ice Water	125.0 ml
1 tsp.	Antioxidant (optional)*	6.0 g

38 mm hog casings

!C21 Is ← Totals → 2.5 Kg

Not In
Table
lb.



This formulation is based on metric measures; U.S. measures are approximate!

*Antioxidant-Sodium erythorbate or Citric acid

METHOD:



1. Flavor the ice water with the crushed garlic overnight under refrigeration, then strain.
2. Grind the meat and pancetta coarsely through a medium (6 mm or ¼-inch) grinder plate.
3. Add the spices, salt, sugar and antioxidant (if used) to the meats and mix well. The amount of cinnamon and cloves seems small, but their flavor intensifies as the sausage ages.
4. Add in the strained ice water, mixing it in well.
5. Stuffed into rounds and tie off into 20 cm lengths, (about 7.5 inches); they should weigh approximately 1 g (¼ lb.)
6. Dry for several hours at about 60°F (15.5°C) and 60% R/H; then refrigerate.
7. Salamelle are generally eaten split in half lengthwise and grilled.

Len Poli – Sonoma, California

Sonoma Mountain Sausage Company

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