

Calabrese Salami

U.S.	Ingredient	Metric	Percent
7 lb.	Pork butt, lean	3178.0 g	64.37
3 lb.	Pork fat, diced	1362.0 g	27.59
3½ Tbs.	Salt	77.0 g	1.56
2½ Tbs.	Glucose	23.0 g	0.40
3 Tbs.	Pepper, red, flakes	20.0 g	0.40
2 tsp.	Cure #2	12.0 g	0.24
1 Tbs.	White pepper	7.0 g	0.14
2 tsp.	Anise seed	5.0 g	0.10
1/2 tsp.	Ascorbic acid	2.5 g	0.05
¼ tsp.	Starter culture	0.5 g	0.01
1 cup	Vermouth, sweet	250.0 ml	5.06
	42mm hog casings		
11 lb.	← Totals →	5 kg	100%



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

Method

1. Partially freeze the lean pork and grind through the coarse disk.
2. Separately, do the same with the fat.
3. Mix the meat and fat together well and then mix in the starter culture (which should be dissolved in 2 tablespoons of pure water).
4. Add all the remaining dry ingredients to a spice mill and pulverize them.
5. Add the spices and vermouth to the meats and continue mixing until the meat paste becomes “sticky”.
6. Prepare the casings and stuff the paste into 24 inch links; bend in half and tie off as shown in the photo (above), and hang to dry for about 3 hours.
7. Incubate at 30°C (85°F) at 90% R/H for 24 hours, shut off heat, leave salami inside for 6 hours.
8. Remove from incubator and dry at 15°C (60°F) at RH of about 70%. A fine white mold should grow on the salami ...this is desirable and contributes to the flavoring. If you prefer not to have the mold, you can rub it off with cheese cloth dampened with vinegar.
9. Salami will be ready when they have lost about 30% of their weight...in about 3 weeks.

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