

Salami Cascina – Farmhouse-style salami

U.S.	Ingredient	Metric	Percent
4.0 lbs	Pork shoulder	1815.0 g	80.00
1.0 lb	Pork back fat	453.6 g	20.00
6 tsp.	Salt	44.0 g	2.00
1½ tsp.	Glucose	13.0 g	0.60
3.0 tsp.	White pepper, ground	7.5 g	0.30
1.0 tsp.	Cure #2	6.0 g	0.25
2.0 tsp.	Black pepper, whole	4.0 g	0.18
1.0 tsp.	Garlic powder	3.0 g	0.17
1/8 tsp.	Starter culture*	0.2 g	0.01

5 lb. ← Totals → 2.3 Kg
***Bactoferm TSP-X**



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 into meats and fat into cubes to fit grinder throat; have the meats and fat slightly frozen before grinding. Reserve 15% of the fat
2. Grind the fat through fine plate; then grind the pork through a medium plate.
3. In a small bowl, add together all the dry ingredients (except the starter culture) and mix well to distribute them evenly.
4. Add the ground fat to the meat and mix well; spread out the meat and sprinkle spices over the meats
5. Hand-chop the reserved fat into various size pieces and add to the meat and spices mixing everything very well.
6. Dissolve the starter culture in 2 tablespoons of water with a pinch of sugar added.
7. Add the starter to the meats; mix it in well.
8. Stuff the paste into casings (fibrous or beef middles) and tie off into salami about 10-inches long. Cover the salami with elastic netting. (Weigh and record each salami)
9. Incubate salami by hanging in smoker-[no smoke-dampers closed] at about 85°F and R/H of about 90% for 24 hours. (You can add a pan of water and some wicking material to supply the moisture to keep the humidity high).
10. Let salami hang in a cool area (55-60°F and R/H of about 70%) until 25% of the weight is lost. (Generally about 4 weeks for 2 ½ diameter casings).

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