


# Salame Coppata - Also called Salame Veneziana (Venetian Salami)

Recipe makes two salami. 

For The Coppa:			For The Salami:		
U.S.	Ingredient	Metric	U.S.	Ingredient	Metric
4 lb.	Pork Shoulder	1800	3 ¼ lb.	Pork shoulder, lean	1500 g
10 tsp.	Salt	80	1 ¾ lb.	Beef chuck	800 g
4 Tbs.	Sugar, cane	55	2/3 lb.	Pork back fat	300 g
1 Tbs.	Pepper, black ground	5	3 Tbs.	Salt	70 g
½ tsp.	Prague Cure #2	4	2 Tbs.	Corn Syrup solids	30 g
2 tsp.	Coriander, ground	3	½ cup	Skim milk powder	30 g
1 tsp.	Garlic powder	3	5 tsp.	Dextrose	15 g
1 tsp.	Mace	2	1 tsp.	Prague #2	7 g
2 tsp.	Allspice	1	4 tsp.	Coriander seeds	9 g
½ tsp.	Juniper Berries	1	1 ½ tsp.	Black pepper, crushed	4 g
			1 tsp.	White pepper	4 g
			1 tsp.	Garlic, powdered	3 g
			2 tsp.	Mace, ground	3 g
	100 x 300mm casings (2)		<1/8 tsp.	<i>L. plantarum</i> starter culture	0.2 g

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



**Note: Prepare the coppa 22 days in advance of stuffing the salami.**

1. Chill the meat to 36°F and premix all the above ingredients. Rub the meat on all sides with the spice-cure mixture. Lay them down in a “zip-loc™” or non-reactive container and allow meat to cure at 36-38°F. Keep the meat covered prevent excessive drying.
2. Remove after 10 days, rinse in water and air dry on a rack for 1 hour.
3. Tie several loops of string around the coppa and dry at 55°F at a R/H of 70-80% for 12 days.

**Prepare the salami paste:**

1. Chill the meats and the fat until partially frozen; using the small plate, grind the meats and fat separately. Mix the salt with the meats; refrigerate until meats are “sticky”...a lump should remain in your overturned hand without falling out when it is sticky.
2. Hold the starter culture and black pepper aside; grind the rest of the ingredients in a spice or coffee mill until finely powdered. Mix in the ground spices, adding the black pepper and ground fat at this time, until everything is well amalgamated into the meat paste.
3. Dissolve the starter culture in about one tablespoon water and then add this solution to the meat paste, mixing thoroughly to disperse the culture throughout the paste. Refrigerate for 4 hours.
4. Trim about a mm of the surface layer off the coppa (or scrub the meat vigorously with one of those “cheese grating” rasps) to rough up the surface of the coppa; Take a little of the “sticky” salami paste and vigorously rub it into the surface of the coppa, allowing as much of the paste to stick as possible. This will aid in bonding the coppa to the salami paste...failure to do this well will cause separation of the two meats upon drying.
5. Stuff into 100mm casings as follows: Pump in a fist size amount of paste into the casing. Insert the coppa and push into the paste. Continue pumping the salami paste around the coppa by rotating the casing as you stuff. Tie off the casing tightly at about 9 inches (230mm). Gently roll and massage casing to position the coppa in the center of the meat paste.
6. Allow all to dry at room temperature for about 3 hours—a fan on low might help.
7. Incubate in heated smoker (85°F\* - 90% R/H; no smoke) for 12 hours. Remove from smoker and dry at 55°F at about 70%R/H. A fine white mold should grow on the salami...this is desirable and contributes to the flavoring.
8. Salame Coppata will be ready when it has lost about 30% of their weight...in about 3 weeks.

\* or follow the recommended optimum temperature suggestion made by the producer of the starter culture.

**Len Poli – Sonoma, California**

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