

## Salami Crespone

This salami is much softer than most American are used to eating..even after two months of aging!

U.S.	Ingredient	Metric	Percent
3¾ lb.	Fresh pork	1700.0 g	
1¼ lb.	Pork belly	550.0 g	32.00
5 tsp.	Salt	37.0 g	2.20
½ cup	Non-Fat Dry Milk	35.0 g	2.00
1½ tsp.	Garlic, granulated	7.0 g	0.40
¾ tsp.	Cure #2	4.2 g	0.25
2 tsp.	Pepper, black, ground	3.4 g	0.20
1½ tsp.	Coriander, ground	2.4 g	0.15
1½ tsp.	Ginger, ground	2.4 g	0.15
1 tsp.	Nutmeg, ground	2.2 g	0.13
½ tsp.	Clove, ground	1.3 g	0.08
¾ tsp.	Mace, ground	1.1 g	0.06
¼ tsp.	Cinnamon, ground	0.7 g	0.04
½ tsp.	T-SPX Starter	0.7 g	0.04
4 Tbs.	Wine, semi-dry	50.0 ml	3.00
	Prepared casings (see note)		
5¼ lb.	← Totals →	2.4 Kg	



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

**Note:** Use pork middle casings for traditional look; Pork middles are notorious for their odor. To remove the odor, prepare the casings at least 5-6 weeks in advance! Traditionally tied into a cylinder with 8 segments with string and having a diameter of 6-7 centimeters [2¾ inches] and length of 30-40 cm [12-15 inches]; the weight varies between 800-1000 grams [2-2¼ lb.]. You can substitute beef middles, if you wish. The Starter culture is Bactoferm T-SPX [*Pediococcus pentosaceus* & *Staphylococcus xylosum*]

### Method:

1. Cut the meats by hand at temperature of 6-10 °C [42-50 °F] into chunks that fit the grinder.
2. Store the pieces of meat thus prepared under refrigeration at 0 °C [32°F] for 4 hours.
3. Transfer the meats to the grinder and grind the meat and the belly with a medium plate [6 mm]
4. Add of the spices and remaining ingredients to the meat paste and mix for 3-5 minutes.
5. Dissolve the starter culture in ¼ cup cold, pure water; add to the paste and mix well.
6. Transfer the mixed paste to a stuffer.
7. Prepare casings by soaking in ½ vinegar-½ water to remove the odor of the pork middles; a little lemon juice added to the water/vinegar solution is OK. [see above note]
8. Rinse the casings with fresh water and stuff the paste into casings.
9. Fasten the casings with string and perforate the surface of the casing in order to facilitate drying.
10. Incubate at 30°C [86°F] for 24 hours in atmosphere without humidity control.
11. Hold in controlled atmosphere 75% R/H and 21°C [70 °F] for 6 days.
12. Transfer to an aging room of 14°C [57 °F] with relative humidity 75% for 55 days.

**Len Poli – Sonoma Mountain Sausages – September, 2008**  
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