

Genoa Salami – American Style

You will not find this salami in Genoa [Liguria]. It is a marketing name used by commercial American producers. If you want the Italian Style from Liguria, look at the formulation for *Salame Sant'Olcese*.

Genoa Salami-American Style

U.S.	Ingredient	Metric	Percent
4 lb.	Pork shoulder	1820 g	75.67
1 lb.	Pork back fat	454 g	18.88
2 Tbs.	Salt	44 g	1.83
2 Tbs.	Wine, red	30 g	1.25
1 Tbs.	Dextrose	9 g	0.37
1 Tbs.	Pepper, white	7 g	0.29
1 tsp.	Cure #2	7 g	0.29
2 tsp.	Garlic powder	6 g	0.25
<1/8 tsp.	Lactic Starter	0.2 g	0.01

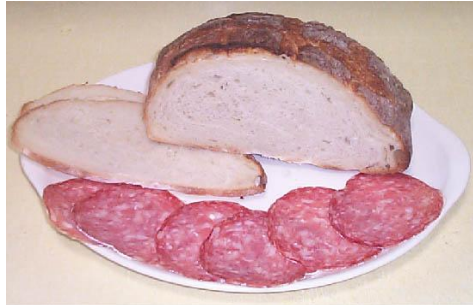
5¼ lb. ← Totals → 2.4 kg 100%

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

Method:

1. Chill meat and the fat to near freezing; then grind meat and the fat, separately, through 4.5mm (3/16 inch) plate.
2. Add salt and mix for 2 minutes.
3. Dissolve starter in 2 tablespoons of pure water, add it to the meat paste and mix for approximately 2 more minutes.
4. Combine the remaining ingredients and mix with the meat for approximately 5 minutes.
5. Stuff into 100 mm (4 inch) casings; Tie several loops of twine around the girth of the salami to support its weight in the casing or use elastic netting.
6. Incubate at 85°F* (30°C) for 24 hours @ 90% R/H.
7. Hold at 65°F (18°C) for 48 hours @ 80% R/H.
8. Dry at 55-60°F (13-15°C) @ 70%R/H to approximately 25% weight loss...about 35-40 days.

* Or follow the recommended optimum temperature suggested by the producer of the starter culture. I like Bactoferm T-SPX.



Len Poli – Sonoma, California – Sonoma Mountain Sausage

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