

Hot Salami - Salame Picante

U.S.	Ingredient	Metric	Percent
9 lb.	Pork shoulder	4083.0 g	82.38
1 lb.	Pork fat	454.0 g	9.16
3½ Tbs.	Salt	77.0 g	1.55
5 Tbs.	Pepper, cayenne	35.0 g	0.71
2½ Tbs.	Glucose	23.0 g	0.46
2 tsp.	Cure #2	12.0 g	0.24
1 Tbs.	Pepper, white	7.0 g	0.14
1 Tbs.	Pepper, Red, flakes	7.0 g	0.14
2 tsp.	Fennel seed*	5.0 g	0.10
1 tsp.	Garlic, powder	2.8 g	0.06
¼ tsp.	Starter culture	0.5 g	0.01
1 cup	Marsala wine	250.0 ml	5.05
3 inch	protein lined casings		
11 lb.	← Totals →	5 Kg	100%

* Crack ½ the seeds to coarse pieces.



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. Partially freeze the pork and the fat and grind through the ¼” (6.5mm) disk.
2. Mix the meat and fat together with the starter culture (which should be dissolved in 2 tablespoons of pure water plus pinch of glucose ahead of time).
3. Mix the salt with the meat paste and continue mixing until the meat paste becomes “sticky”.
4. Add all the remaining dry ingredients (except the red pepper flakes and ½ fennel seeds) to a spice mill and pulverize; add to the wine and set aside for about 1 hour.
5. Pour the spiced wine into the meat paste, mixing very well.
6. Prepare the casings and stuff the paste into 3 inch casings tie off into 16 inch sticks.
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 R/H 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 - 4 weeks.

* Or follow the recommended optimum temperature suggested by the producer of the starter culture. I like to use Bactoferm LHP.

Len Poli – Sonoma, California

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