

## Salame Ungherese - Hungarian Style Salami

Despite its name, this salami is manufactured in northern Italy, using a Hungarian recipe. The fat is evenly spread throughout the sausage, giving it a mottled appearance. It is matured when it loses 25% of its green weight.

U.S.	Ingredient	Metric	Percent
3½ lb.	Pork butt, lean	1600.0 g	54.80
1½ lb.	Beef chuck, lean	700.0 g	23.97
1 lb.	Pork back fat	450.0 g	15.41
7 tsp.	Salt	50.0 g	1.71
¼ cup	Wine, Tokai	50.0 ml	1.71
6 Tbs.	Paprika, smoked	38.0 g	1.30
1 Tbs.	Garlic raw	15.0 g	0.54
5.0 tsp.	Dextrose	15.0 g	0.54
5 tsp.	Pepper, black	10.0 g	0.34
1 tsp.	Cure #2	7.0 g	0.24
<1/8 tsp.	Lactic starter	0.2 g	0.01
	3½" Protein lined casing		
6½ lb.	← Totals →	3 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. Grind the partially frozen meat and fat separately through the smallest plate (3/16" or 4.5mm). Combine meat and fat and mix well with the salt. Rest in refrigerator until pasty and sticky.
2. Chop the garlic fine; grind the remaining dry ingredients to a fine powder in a spice grinder.
3. Dissolve the starter culture in a tablespoon or two of water.
4. Add the meat paste, spices, wine and starter solution to the mixer and mix gently until all is well combined.
5. Stuff into 3½" natural or artificial casings and incubate at 85°F\*, 90% R/H for 24 hours.
6. Let salami hang for 28+ days in a cool area, keeping temperature at 55-60°F and R/H of about 70%. A fine bloom of white mold is desirable.

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

