

Moskovskaya-Odessa Style Russian Salami

U.S.	Ingredient	Metric	Percent
4.0 lb.	Pork, 95% lean	1815.0 g	80.00
1.0 lb.	Pork back fat, diced	450.0 g	20.00
6 tsp.	Salt	44.0 g	2.00
1 tsp.	Glucose	9.0 g	0.40
3.0 tsp.	White pepper, ground	7.5 g	0.33
2.0 tsp.	Paprika, sweet, smoked	7.3 g	0.32
1.0 tsp.	Cure #2	5.7 g	0.25
¼ tsp.	TSP-X Starter culture*	0.4 g	0.02
5 lb.	← Totals →	2.4 Kg	



This formulation is based on metric measures; U.S. measures are approximate!

Method:

1. Partially freeze and grind the lean meat through a ¼-inch plate.
2. Hand cut the pork backfat into small cubes.
3. Dissolve the starter in ¼-cup of pure water.
4. Mix the dry ingredients together—grind them into a fine powder
5. Mix the meat, fat, and ground ingredients until the fat is well dispersed.
6. Add the starter culture solution and re-mix to distribute the starter.
7. Stuff the paste into small beef middles and tie off into 12-inch lengths.
8. Place the sausage into a rectangular glass baking dish (or mold), separating each sausage with a wooden stick; place a weighted board over the top of the sausage. You should have formed the sausages into a square cross-sectional shape!
9. Incubate at 75°F for 36 hours and 80% humidity; remove from heat and allow them to cool to 55-60°F and age (out of drafts) at 65°F/65-70%R/H until very dry! This will be approximately 4 weeks or more!

Len Poli – Sonoma Mountain Sausage – Sonoma, California
Copyright © (All rights reserved) – March 2010