

Salame Sant'Olcese - Italian-Style "Genoa" Salami –

When in Italy, if you ask for Genoa salami, you will get a puzzled look because no such salame exists. This is quite different from what Americans know as "Genoa" salami—this one is lightly smoked and has large cubed of fat! The formulation for this salami is controlled by its two major Italian producers. In addition to the flavorings, the source of meat is strictly controlled; the beef for example must come from specific regions in Piemonte and the pork is produced in Emilia. This formulation is close, but not exactly like the Salame Sant'Olcese because the traditional formulation is proprietary.

U.S.	Ingredient	Metric	Percent
2½ lb.	Beef, 95+% lean	1140.0 g	50.0
2½ lb.	Pork, 95+% lean	1140.0 g	50.0
1¼ lb.	Pork back fat	560.0 g	24.6
5 Tbs.	Wine, white-dry	70.0 ml	3.0
2/3 cup	Non-fat dry milk	45.0 g	2.0
2 Tbs.	Salt	44.0 g	1.9
1 Tbs.	Dextrose	9.0 g	0.4
1¼ tsp.	Cure #2	7.0 g	0.25
2 tsp.	Garlic powder	5.6 g	0.25
2 tsp.	Black pepper	4.2 g	0.2
½ tsp.	Citric Acid	2.0 g	0.1
¼ tsp.	Bactoferm T-SPX Starter	0.4 g	0.02
	<i>3-inch artificial casings or Extra large beef middles</i>		



6½ lb. ← Totals → 3.0 Kg

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

- Carefully trim the meats of all sinew, silver-skin and soft fat; cut meat into cubes.
- Chill meats to near freezing [40.0°F/4.4°C]; then grind meat through 4mm (3/16 inch) plate; Add the salt and cure and then mix for 2 minutes.
- Dissolve starter in 2 tablespoons of water, add it to the meat paste and mix for approximately 2 more minutes.
- Cut the back fat into small cubes of approx ¼-inch [7mm]; mix the cubed fat into the meats.
- Combine the remaining dry ingredients, pulverize them in a spice mill, add them and the wine and mix with the meat for approximately 5 minutes.
- Stuff into 3-inch (7.5 cm) casings-Natural casings are traditional; tie several loops of twine around the girth of the salami to support its weight in the casing or use elastic netting.
- Incubate at 85°F (26°C) for 48 hours over *cold smoke*. The idea here is slow fermentation and only a hint of smoke. Use a wood of mild flavor like alder, almond or any of the fruitwoods and apply the smoke every 4-5 hours.
- Dry at 55-60°F (13-15°C) @ 60%RH to approximately 25% weight loss..This may take about 30-35 days.



After smoking-before drying

Len Poli – Sonoma Mountain Sausage – Sonoma, California

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