Salame Toscano – Tuscan-style Italian Salami

U.S.	Ingredient	Metric	Percent
4½ lb.	Lean beef	2500.0 g	37.68
4½ lb.	Lean pork butt	2500.0 g	37.68
3 lb.	Pork fat	1375.0 g	20.73
5 Tbs.	Salt	100.0 g	1.51
½ cup	Powdered milk	35.0 g	0.53
2½ Tbs	Dextrose	23.0 g	0.34
2 tsp.	Prague #2	14.0 g	0.21
1 Tbs.	White pepper	10.0 g	0.15
2 tsp.	Garlic, powder	6.0 g	0.09
2 tsp.	Black pepper	3.0 g	0.05
1½ tsp.	Mace	2.6 g	0.04
¼ tsp.	Starter culture	0.4 g	0.01
¼ cup	Dry white wine	65.0 ml	1.00
15	**← Totals →**	**6.8 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. Freeze pork fat slightly, and then cut into 1/4-inch dice. Leave 1/3 of the pork fat in ¼ inch dice; but grind 2/3 of the remaining pork fat through the smallest plate; re-chill and grind again.
2. Grind the pork and beef through a 3/16" plate and the lean pork meat through a 3/8" plate. Add meats to the fat and mix well.
3. Add all the dry ingredients (except the starter culture) together and mix well to distribute evenly; then, add them to the meat mixture and mix very well.
4. Dissolve the starter culture in about a tablespoon of water; mix in with the meats--then add the wine.
5. Stuff into protein-lined casings.... beef bungs are traditional, however.
6. Incubate salami by hanging in smoker- [no smoke-dampers closed] at about 85°F* and RH of about 90% for 24 hours. Add a pan of water and some wicking material to supply the moisture.
7. Let salami hang 21 days (for 2 ½ inch casing) in a cool area. Keep temperature at 55-60°F and RH of about 75-80%. If larger casings are used, (bungs for example) increase drying time by 10 additional days! Look for about 30% weight loss before eating.

* 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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