

Italian Salami – Salame Artigiano

U.S.	Ingredient	Metric
4.0 lbs	Pork shoulder	1800.0 g
1.0 lbs	Beef	453.6 g
1.0 lb	Pork back fat	453.6 g
2 Tbs.	Corn syrup solids	50.0 g
2 Tbs.	Salt	44.0 g
3.0 tsp.	White pepper, ground	7.0 g
1.0 tsp.	Prague #2	7.0 g
2.0 tsp.	Black pepper, whole	4.0 g
1.0 tsp.	Garlic powder	3.0 g
1/2 tsp.	Nutmeg	1.3 g
1/4 tsp.	Ground cinnamon	0.3 g
1/4 tsp.	Cloves, ground	0.3 g
1/8 tsp.	Lactic acid culture	0.2 g
6 ¼ lb.	← Totals →	2.8 Kg



Note: Use metric weight & volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.

Method:

1. Cut into meats and fat into cubes to fit grinder throat; have the meats and fat slightly frozen before grinding.
2. Grind the fat through fine plate; then grind the beef and pork through a medium plate.
3. In a small bowl, add together all the dry ingredients (except the starter culture) and mix well to distribute them evenly.
4. Add the fat to the meats and mix well; spread out the meats and sprinkle spices over the meats and mixing all very well.
5. Dissolve the starter culture in 2 tablespoons of water with a pinch of sugar added.
6. Add the starter to the meats; mix it in well.
7. Stuff the paste into casings (fibrous or beef middles) and tie off into salami about 10-inches long. (Weigh and record each salami)
8. Incubate salami by hanging in smoker-[no smoke-dampers closed] at about 85°F and R/H of about 90% for 24 hours. (You can add a pan of water and some wicking material to supply the moisture to keep the humidity high).
9. Let salami hang in a cool area (55-60°F and R/H of about 70%) until 25% of the weight is lost. (Generally about 4 weeks for 2 ½ diameter casings).

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