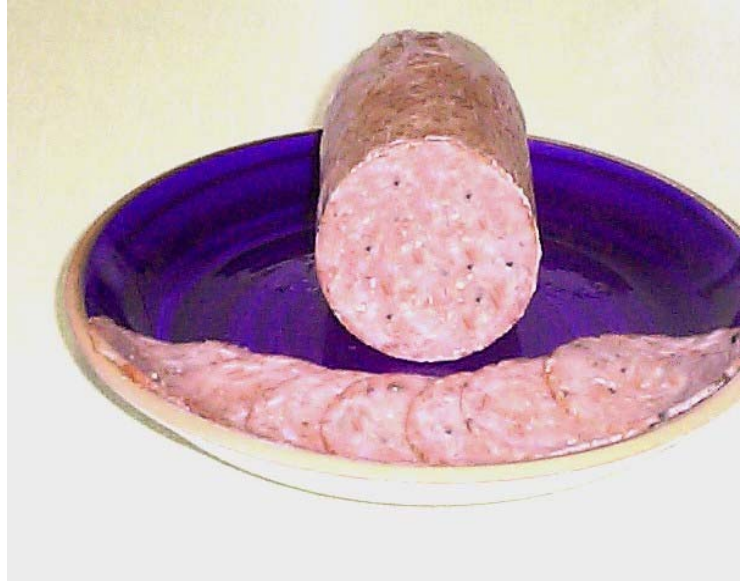


Cooked Salami – Salame cotto

A typical product that is popular in the Piedmont area of Italy: Various versions of this salami exist, spiced according to the region: In Turin, for example, they add cabbage.

Salame cotto – Cooked salami

| U.S. | Ingredient | Metric |
|---------|-----------------------|---------|
| 2 lbs. | Beef trimmings | 910.0 g |
| 1½ lbs. | Pork shoulder | 680.0 g |
| 1½ lbs. | Pork trimmings | 680.0 g |
| ¾ cup | Non-fat dry milk | 52.0 g |
| 3 Tbs. | Sugar, sucrose | 39.0 g |
| 3 tsp. | Salt | 22.0 g |
| 4 tsp. | Black pepper, cracked | 10.0 g |
| 1 tsp. | Prague Cure #1 | 6.0 g |
| ¾ tsp. | Garlic powder | 2.0 g |
| ¾ tsp. | Coriander, ground | 2.0 g |
| 1¼ tsp. | Winter savory | 1.8 g |
| ½ tsp. | Nutmeg | 1.4 g |
| ¼ tsp. | Ascorbic acid | 1.3 g |
| ¼ cup | Wine, Barbera | 50.0 ml |
| 5 ¼ lb. | ←Totals → | 2.5 Kg |



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

Preparation:

1. Grind the beef and pork through a 3/16-inch (5 mm) plate. Fat content of paste should be about 35-40%.
2. Pulverize the dry ingredient (except the black pepper) in a coffee grinder or spice mill.
3. Place all meat in the mixer, add dry ingredients and wine then mix gently, but thoroughly.
4. Stuff into large diameter casings (4 inch / 10 cm) and allow to stand at room temperature for a couple of hours for flavors to develop.
5. Place the salami in 185°F (85°C) water and until it reaches an internal temperature of 160°F (71°C).
6. Place in an 110°F (43°C) smoker (no smoke) until the desired color is obtained.
7. Allow to cool at room temperature before placing in cooler.
8. If the casing wrinkles, dip salami in boiling water for 20 seconds. Allow to dry at room temperature before placing in refrigerator.
9. Refrigerate several hours before slicing.

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