

Noisette - Hazelnut Salami - Saucisson de Beaujolais aux Noisettes

U.S.	Ingredient	Metric	Percent
4½ lb.	Pork butt	2050.0 g	76.72 %
½ lb.	Pork fat back	230.0 g	8.60
1 cup	Hazelnuts, shelled ¹	150.0 g	5.76
¼ cup	Wine, Beaujolais	50.0 ml	1.87
7 tsp.	Salt	51.0 g	1.96
1 Tbs.	Corn Syrup Solids	25.0 g	0.97
4 tsp.	Glucose	12.0 g	0.47
1 Tbs.	Pepper, white	7.0 g	0.27
1 tsp.	Cure #2	6.0 g	0.24
½ tsp.	Tarragon, dry	1.5 g	0.06
¼ tsp.	Starter culture	0.4 g	0.02
	Casing-beef middle		
5¾ lb	Totals →	2.7 Kg	100 %

* About 2 cups of hazelnuts in the shell will equal about 1 cup-shelled nuts.

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. Chill and grind the fat through a medium plate (3/8 or 10mm) then set aside. Chill and grind the pork butt and ham meat first through a medium (3/8 or 10mm) plate then through a fine plate (¼" or 6.5mm).
2. Mix the starter culture with a little non-chlorinated or bottled water and set aside.
3. Roast the hazelnuts at 325°F for 8 minutes; using a towel, rub off the outer brown husks and coarsely chop the nuts.
4. Reserve the hazelnuts and the whole white peppercorns; add remaining dry ingredients to a spice mill and pulverize them to a fine powder.
5. Add the fat and the starter to the ground meats and mix in well, keeping all as cold as possible to prevent smearing the fat.
6. Add the nuts, whole peppercorns, and the dry ingredients and mix them in well, also. Then mix in the wine.
7. Soak the casing in plain water; thread the netting around the casing before stuffing and stuff the meat mixture into the casing, tying off noisette into 12-inch lengths.
8. Hang the noisette at room temperature for several hours to equilibrate to ambient temperature.
9. Incubate the noisette by hanging in heated cabinet or smoker-[no smoke] at about 85-87°F (30°C) and 90% R/H for about 24 hours. Add a pan of water and some wicking material to supply the moisture, if needed.
10. Remove the noisette from the incubator and let it hang for a minimum of 28 days in a cool area. Try to keep temperature at 55-60°F (13-16°C) and about 70-80% R/H. Noisette should loose about 30% of its original weight.



Len Poli – Sonoma, California

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