

Rossette de Lyon – A French Salami (Saucisson)

U.S.	Ingredient	Metric	Percent
3 lb.	Pork Ham, fresh	1360.0 g	58.02 %
1 lb.	Pork butt	454.0 g	19.37
1 lb.	Pork fat	455.0 g	19.41
2 Tbs.	Salt	44.0 g	1.88
4 tsp.	Glucose	12.0 g	0.51
2 tsp.	Garlic, fresh	7.0 g	0.30
1 tsp.	Cure #2	6.0 g	0.26
1 tsp.	Quatre-épices*	3.0 g	0.13
1 tsp.	Peppercorns, white	2.5 g	0.11
¼ tsp.	Starter culture	0.4 g	0.02

Rossette (hog bung) & elastic netting

5 lb. ←Green Weight→ 2.3 Kg 100 %

* Quatre-épices is also called “French spice”= 7 parts white pepper; 1 part each of cinnamon, cloves and nutmeg

Note: Use metric weight & 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 small plate (¼“or 6.5mm).
2. Mix the starter culture with a little non-chlorinated or bottled water and set aside.
3. Reserve the whole white peppercorns and the garlic; add remaining dry ingredients to a spice mill and pulverize them to a fine powder.
4. 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.
5. Mash and finely chop the garlic and add it along with the whole peppercorns to the meat mixture, mixing well.
6. Now add the dry ingredients and mix them in well, also.
7. Soak the rossette in plain water; thread the netting around the casing before stuffing and stuff the meat mixture into the casing, tying off rossette into 18-inch lengths.
8. Hang the rossette at room temperature for several hours to equilibrate to ambient temperature.
9. Incubate the rossette 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. Let rossette hang for a minimum of 28 days in a cool area; the rossette should loose about 30% of its original weight. Try to keep temperature at 55-60°F (13-16°C) and about 70-80% R/H.

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