

Soprèssa Vicentina

This is a salami-product typical of the Veneto region, in northern Italy bounded by the area the of Dolomites and the Asiago Plateau. Since it is awarded a protected designation of origin (DOP- Denominazione Origine Protetta) , it is generally not produced outside that area. If, in your travels, you experienced it you'll discover it is difficult to find in the U.S.—so you might want to make it yourself!

U.S.	Ingredient	Metric	Percent
4 lb.	Pork shoulder	1825.0 g	92.51
1½ lb.	Back fat or pork belly	700.0 g	7.49
2½ Tbs.	Salt	56.7 g	1.19
1 Tbs.	Glucose	9.0 g	0.90
3¼ tsp.	Pepper, black, coarse	6.8 g	0.79
1 tsp.	Cure #2	6.0 g	0.37
1 tsp.	Garlic	2.8 g	0.16
½ tsp.	Cinnamon	1.2 g	0.16
½ tsp.	Clove	1.2 g	0.16
½ tsp.	Rosemary	1.2 g	0.05
¼-tsp.	Bactoferm LHP Starter	0.4 g	16.52
½ cup	Ice water	125.0 ml	
	Large Beef Bung Casing		
5¾ lb.	← Totals →	2.6 Kg	



This formulation is based on metric measures; U.S. measures are approximate!

Method:

1. Chill the meat and fat until nearly frozen.
2. Grind the fat through a ½-inch (large) plate; reserve; (however, traditionally it is hand chopped.)
3. Grind the pork shoulder through a ¼-inch (medium) plate.
4. Add the salt and cure to the meat and fat and mix until the whole mass is quite “sticky”.
5. Dissolve the starter culture in pure (chlorine-free) ice water; reserve
6. Add in the sugar and spices, then work in the starter culture.
7. Stuff into a large beef bung; tie with heavy twine as you would tie a roast! >000000<
8. Incubate for 36 hours at about 95% relative humidity and 95-100°F.
9. Remove to draft-free aging area that is at about 55°F and about 60% R/H;
10. If using a bung, age for at least 2 months—middles, at least 30 days!

(Traditional appearance is a soprèssa stuffed into tied beef bung of at least 3-inches in diameter, but the paste can be stuffed into smaller beef middles or even rounds. The total weight of a finished soprèssa is about 1 Kg or 2¼ lb.)

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