

Turkey Salami – Salame di tacchino

U.S.	Ingredient	Metric	Percent
4.75 lb.	Turkey-dark & skin	2160.0 g	94.323
45.00 ml	Marsala	45.0 ml	1.97
5.00 tsp.	Salt	35.0 g	1.528
1.00 Tbs.	Corn syrup solids	25.0 g	1.092
2.75 tsp.	Pepper, white, grd.	7.0 g	0.306
2.00 tsp.	Garlic powder	6.0 g	0.262
1.00 Tbs.	Coriander, ground	5.7 g	0.249
0.75 tsp.	Cure #2	5.6 g	0.245
0.25 tsp.	Clove, ground	0.5 g	0.022
<1/8 tsp.	Starter culture	0.2 g	0.009

5 lb. **← Totals →** **2.3 Kg**

This style of salami and one made with goose (Salami d'Oca) are popular with the Italian-Jewish population

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. Trim all dark meats¹ of all sinew, cartilage and tendons and cut into large cubes.
2. Chill the meat and any skin adhering to the meat until partially frozen.
3. Mix the starter with 2 tablespoons of pure water; set aside.
4. Grind the meat and skin through the fine grinder plate.
5. Add all the salt, corn syrup solids, dry spices and Marsala wine to the meat paste, mixing well.
6. When all the spices are well blended into the paste, mix in the starter culture.
7. Soak 60 mm (2 ¼ inch) collagen casings in water for 30 minutes.
8. Stuff the casing and tie off into 30 cm (12 inch) lengths.
9. Incubate for 24 hours at 30°C* (86°F) and 90% R/H
10. Dry at 15°C (59°F), 70%R/H for 28 days.

¹ You can substitute ½ dark meat turkey and ½ dark meat chicken, if you wish. Hunters can substitute 100% goose for the turkey. In Italy, goose salami is traditionally stuffed into a cured gooseneck skin

* Or follow the recommended optimum temperature suggested by the producer of the starter culture. I like to use Bactoferm LHP.

Len Poli – Sonoma, California

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