

## Salame Venticina d'Abbruzzo - Abruzzo Style Salami

U.S.	Ingredient	Metric	Percent
4 lb.	Pork (loin, ham, shoulder)	1825.0 g	68.50
1 lb	Hard fat/belly	455.0 g	25.00
6 tsp.	Salt	44.0 g	2.00
5 Tbs.	Paprika*	32.0 g	1.75
2 Tbs.	Glucose	18.0 g	1.00
4 Tbs.	Fennel seed	8.0 g	0.44
4½ tsp.	Pepper, red (goat horn)	8.0 g	0.44
2 tsp.	Pepper white	5.0 g	0.27
4 tsp.	Rosemary	5.0 g	0.27
1 tsp.	Cure #2	5.5 g	0.24
½ tsp.	Garlic powder	4.0 g	0.22
½ cup	Ice water (or as needed)	125 ml	
5¼ lb.	<b>← Totals →</b>	<b>2.4 Kg</b>	



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

\* a variation is to substitute 50% of paprika with smoked paprika

**PAPA POLI'S SAUSAGES**

### Method:

1. Partially freeze and grind ¼ of the lean meat through a fine plate.
2. Hand cut the remaining lean meat into ¾-inch cubes.
3. Hand cut the fat into smaller cubes.
4. Dissolve the starter culture in 1/2 cup of pure water; reserve.
5. Mix the dry ingredients together—grind them into a fine powder
6. Mix the meat, fat, ground meat and dried ingredients until the fat is well dispersed.
7. Add the starter culture solution and re-mix to distribute the starter.
8. Stuff the paste into large beef middles and tie off into 12 to 16-inch lengths.
9. Incubate at 95°F for 36 hours and 95% humidity; remove from heat and allow them to cool to 55-60°F and age (out of drafts) at 65°F/65-70%R/H until very dry! This will be approximately 4 weeks or more!

Len Poli – <http://lpoli.50webs.com>

Copyright © (All rights reserved) – December, 2012  
Sonoma Mountain Sausage – Santa Rosa, California

