

WALNUT SAUSAGE - SALSICCIA ALLE NOCE

A specialty of some areas of Calabria; probably influenced by a raisin-nut sausage brought to the lower Italian peninsula by Turkish occupation. Some families add a bit of orange zest to taste!

| U.S. | Ingredient | Metric | Percent |
|---------|--------------------------|----------|---------|
| 4 lb. | Pork shoulder or cushion | 1815.0 g | 80.00 |
| 1 lb | Pork Back Fat | 450.0 g | 20.00 |
| 1 cup | Walnuts, chopped coarse | 120.0 g | 5.30 |
| 2½ Tbs. | Salt | 56.0 g | 2.50 |
| 3 Tbs. | Paprika, Hot | 18.0 g | 0.80 |
| 1 Tbs. | Dextrose | 12.0 g | 0.50 |
| 4 tsp. | Anise seeds | 10.0 g | 0.45 |
| 1 Tbs. | Pepper, Cayenne | 6.0 g | 0.26 |
| 1 tsp. | Cure#2 | 5.7 g | 0.25 |
| 1 tsp. | Garlic Powder | 3.0 g | 0.15 |
| ¼ tsp. | Starter (Bactoferm LHP) | 0.4 g | 0.02 |
| 5 ½ lb. | ← Totals → | 2.5 Kg | |



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

METHOD:

1. Grind the meat, through a coarse (½ inch or 12.5mm) plate.
2. Re grind the mixture through a medium (⅜-inch or 6.5mm) plate.
3. Dissolve starter in bottled or chlorine-free water.
4. Sprinkle dry ingredients (except starter culture) over ground meats and mix together thoroughly to distribute the nut pieces evenly throughout the paste.
5. Mix in the starter culture and stuff into 12 x 1½ inch fibrous or 6 inch x 34 mm natural casings.
6. Spray casings with a mixture of 50% white vinegar and 50% pure water to inhibit mold growth.
7. Incubate at 87°F for 24 hours at 80-90% relative humidity.
8. Mature at 60°F, 60-70% R/H and allow to them to dry. They should lose about 30-35% of their green weight over the course of 3 to 4 weeks.



Len Poli – <http://home.pacbell.net/lpoli>

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Sonoma Mountain Sausage Company - Sonoma, California