

Sobresada – Spanish-style soft “salami”

U.S.	Ingredient	Metric	Percent
2½ lb.	Pork, lean (Certified)	1135.0 g	45.91
2½ lb.	Pork fat	1135.0 g	45.91
3 oz.	Goat cheese, dry-grated	85.0 g	3.44
2¼ Tbs.	Salt	50.0 g	2.02
5 Tbs.	Smoked paprika, Hot	30.0 g	1.21
5 tsp.	Glucose	15.0 g	0.61
1 Tbs.	Onion, powder	8.0 g	0.32
1 tsp.	Cure#2	6.0 g	0.24
2 tsp.	Garlic, powder	5.2 g	0.21
½ tsp.	Cumin, ground	1.0 g	0.04
1 tsp.	Marjoram, ground	1.0 g	0.04
½ tsp.	Rosemary, ground	0.6 g	0.02
	Beef Bung/ Hog Middles		
5½ lb.	← Totals →	2.5 Kg	100%



Note: Use metric weight & volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.

Method:

1. Cut, cube and partially freeze the pork and pork fat; then grind them through a medium (10mm or 3/8”) plate
2. Add in the salt and cure, mixing well until the meat becomes sticky.
3. Place the remaining ingredients into a spice mill and pulverize them.
4. Place the meat paste in a food processor and pulse several times; now add the pulverized spices, etc, (a little at a time) pulsing between additions. You are NOT aiming for is an emulsion, but rather a texture more like a coarse pâté.
5. Stuff all the paste into a beef bung, and tie it around the circumference several times. Traditionally this sausage is stuffed into hog middles, but I find them too fatty and strong tasting.
6. Hold in the refrigerator at about 40°F for 36 hours.
7. Let the sobrasada hang in a cool area, trying to keep temperature at 55°F and R/H of about 65%.
8. Sobrasada should loose about 25-30% of its original weight but not be firm like dry salami; this sausage traditionally has a texture like a firm, spreadable pate but can be made drier, according to your taste.



Len Poli – Sonoma, California

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