

Dry-Cured Coppa (Capocollo)

INGREDIENTS for 5 lbs. of meat (trimmed, boneless pork shoulder)

U.S.	Ingredient	Metric	Percent
5 lb.	Pork Shoulder	2270.0 g	91.97
5 Tbs.	Salt*	110.0 g	4.46
5 Tbs.	Sugar, cane	65.0 g	2.63
1½ Tbs.	Pepper, black	10.0 g	0.41
1 tsp.	Cure #2	6.0 g	0.24
2 tsp.	Garlic powder	5.0 g	0.20
10	Juniper Berries	1.5 g	0.06
½ tsp.	Mace	0.8 g	0.03
5.5 lb.	Green Weights	2.5 Kg	100%

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



METHOD:

1. Trim out the pork shoulder to obtain the muscle bundle to the side of the shoulder blade. Trim excess fat of the surface of the coppa and round off the muscle bundle...save the trimmings for other sausages. Chill the meat to 36°F (2°C) .
2. Premix all the above dry ingredients and pulverize them in a spice mill. Note: The mixture must contain a minimum of 4.5% salt (based on weight of the meat before curing) to destroy *Trichinella sp.**
3. Rub the meat on all sides with half of the spice-cure mixture. Lay them down in a single layer in a plastic (or non-reactive) container and cure the meat in the cooler or refrigerator for 9 days at 36-38°F (2-3°C) keeping the meat covered with plastic wrap to exclude air and prevent drying
4. After the 9 days, rub them down with the remaining cure mixture and turn them in the cure and keep them in the cooler or refrigerator for an additional 9 days.
5. Remove from cooler, rinse off any remaining cure and air-dry them on a rack for 3 hours.
6. Before stuffing, flavor the coppa to your liking by mixing the following ratio [8:4:1] of ingredients 8 parts powdered glucose: 4 parts corn syrup solids: 1 part of spice mix. The **spice mix** can contain any one of these spices: Black pepper, crushed; or, half cayenne and half paprika; or half black pepper (fine ground) and half ground fennel seeds. Stuff into beef bungs (or stuff in collagen casing) and hold at 70-80°F (21-26°C) for 12 hrs to dry out the bung or 6 hours, if using collagen casings.
7. Hold at least 17 more days at 60°F (15°C) @ 70-80% relative humidity.

Len Poli – Sonoma, California – Sonoma Mountain Sausage
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* Title 9, Chapter III, Food Safety and Inspection Service, USDA. Sec. 318.10 Prescribed Treatments of Pork and Products Containing Pork to Destroy Trichinae. pg 268-9