

Salamini Cacciatore - "HUNTER'S SALAMI" - A SMALL-SIZED SALAMI

U.S.	Ingredient	Metric	Percent
3¼ lb.	Pork butt, lean	1500.0 g	55.18
1¾ lb.	Beef chuck	800.0 g	29.43
2/3 lb.	Pork back fat	300.0 g	11.04
2 Tbs.	Salt	44.0 g	1.62
½ cup	Milk powder	35.0 g	1.29
1 tsp.	Dextrose	9.0 g	0.33
1 tsp.	Prague #2	7.0 g	0.26
4 tsp.	Coriander seeds	9.0 g	0.33
1½ tsp.	Pepper, black	4.0 g	0.15
1 tsp.	Pepper, white	4.0 g	0.15
1 tsp.	Garlic, powder	3.0 g	0.11
2 tsp.	Mace	3.0 g	0.11
<1/8 tsp.	Starter culture	0.2 g	0.01
	40 mm beef rounds		
6 lb.	← Totals →	2.7 Kg	100%

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. Chill the meats and the fat until partially frozen; grind the meats and fat separately using a medium (10mm or 3/8") plate; regrind through a fine (4.5mm or 3/16") plate. Hold the fat aside.
2. Mix the salt with the meat; refrigerate until meat is "sticky"...a lump should remain in your overturned hand without falling out when it is sticky;
3. Hold the starter culture and cracked black pepper aside then grind the rest of the ingredients in a spice or coffee mill until finely powdered.
4. Mix in the ground spices, adding the black pepper and ground fat at this time, until everything is well amalgamated into the meat paste.
5. Dissolve the starter culture in about a tablespoon pure water and then add this solution to the meat paste mixing thoroughly to disperse the culture throughout the paste.
6. Stuff into 40 mm (1¾ inch) natural casings or beef rounds and tie into 6 inch long links using a continuous length of string. (This will help support the casings as the salami are processed.)
7. Incubate in heated smoker/incubator (85°F*; no smoke, damper closed) and R/H of 90% for 12 hours.
8. Remove from smoker/incubator and dry at 55-60°F at R/H of about 75%. A fine white mold should grow on the salami...this is desirable and contributes to the flavoring.
9. Salamini will be ready when they have lost about 30% of their weight.

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



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