

# Kaminwurz – “Fireplace” Sausage

## A smoked salami from the Val Badia in southern Tyrol

This area of Italy has changed governments throughout its history and the area is mixed with Italian, German, Swiss and Austrian traditions, which is reflected in the dialect of this region. This formulation is my interpretation of the smoked salami found in the region.

U.S.	Ingredient	Metric	Percent
4½ lb.	Pork shoulder <sup>1</sup>	2050.0 g	84.38
½ lb.	Fat back, cubed ¼“	225.0 g	9.26
1 cup	Dry milk	70.0 g	2.88
2 Tbs.	Salt	44.0 g	1.81
1½ Tbs.	Dextrose	12.0 g	0.49
2 cloves	Garlic, raw	10.0 g	0.41
3 tsp.	Alpine herbs <sup>2</sup>	6.0 g	0.25
1 tsp.	Prague Cure #2	6.0 g	0.25
2¼ tsp.	Pepper	4.6 g	0.19
½ tsp.	Juniper berries, whole	1.3 g	0.05
¼ tsp.	Starter Culture	0.5 g	0.02



3 cm collagen or naturin casings

5½ lb.      ← Totals →      2.5 Kg    100%

<sup>1</sup> Venison can be used also; make the ratio ½ venison: ½ pork or all venison + pork fat.

<sup>2</sup> Alpine herbs - 1 part issopo (hyssop): 1 part Salvia (sage): 1 parts Timo (thyme): 1 part Melissa (lemon balm): ½ part Santoreggia (summer savory)

## Method:

1. Cut the fat into 1 inch cubes the freeze; Grind the fat through the large plate (12.5 mm or ½“) and chill until needed.
2. Treat the meat the same way; Grind it through the large plate (12.5 mm or ½“) and regrind it through the small plate (6.5 mm or ¼“).
3. Combine the salt, cure #2, sugars, and erythorbate together by pulsing several times in a spice grinder. Add this mixture to the ground meat only, and mix well until the paste becomes sticky. Set aside in the refrigerator for several hours to allow the meat to begin to cure.
4. Grind the pepper, juniper berries, milk powder, and alpine herbs in a spice mill and add them to the meat along with the garlic that you press and mince. Mix well to distribute the mixture evenly.
5. Now add the fat cubes and remix everything again.
6. Stuff into 1¼“(3 cm) collagen or naturin casings; Tie salami into 8” (20 cm) lengths.
7. Allow the casings to dry at room temperature for several hours.
8. Incubate at 30°C (85°F) at 90% R/H for 24 hours, shut off heat, leave salami inside for several hours.
9. Remove from incubator and dry at 15°C (60°F) and about 70% R/H for 24 hours.
10. Place salami in cold smoker and cold-smoke salami for 4 hours a day for a period of 4 days.
11. Hang salami to dry in a relatively cool place. In Italy they often have a cool room in the house called the “camino” where they would hang the salami...hence the name “kaminwurz”
12. Salami will be ready when they have lost about 30% of their weight...in about 3 weeks.

Len Poli – March, 2005  
Sonoma, California