

Cooked Pepper Butt – Capocollo Cotto

INGREDIENTS for 5 lb. of meat (well trimmed, boneless pork shoulder). Enough for two capocolli

U.S.	Ingredients	Metric
5 lb.	Pork Shoulder	2270 g
3 Tbs.	Salt	60 g
2 Tbs.	Sugar, cane	26 g
1 Tbs.	Amesphos*	12 g
2.0 tsp.	Pepper, white ground	6 g
2 tsp.	Coriander, ground	3 g
1 tsp.	Garlic powder	3 g
1 tsp.	Mace	2 g
1/2 tsp.	Prague Cure #1	4 g
0.5 tsp.	Juniper Berries, dried, ground	1 g



Black Pepper Butt



Red Pepper Butt

Additional ingredients for dusting cured, cubed meat:
Powdered gelatin, corn syrup solids, red and/or black pepper.
Note: This is not necessary for the alternative method!

METHOD:

1. Chill the meat to 36°F. Trim off the fat and cut the meat into approximately ¾ x 2 x 2 inch chunks. **ALTERNATELY:** Trim the fat off the exterior of the capocollo, but leave it whole.
2. Premix all the above ingredients and mix them very well with the meat chunks. Refrigerate for 24 hours at 36-38°F. Keep the meat covered with plastic wrap to exclude air and prevent drying; stir meats occasionally. **ALTERNATELY:** If whole capocollo is used, inject it with as much of the brine it will take; then cover with remaining solution as above
3. Remove from refrigerator. Dust meat pieces with powdered gelatin (about 5-6 grams) and corn syrup solids ..about a tablespoon... (**note:** this dusting is not necessary for whole capocollo); then with coarse-ground black pepper, or----for hot capocollo, use red pepper flakes and hot paprika (another option: dust with a mixture of coarse black pepper and cracked fennel seeds).
4. Stuff into soaked, 90-100mm artificial casing and tie well or clip with hogging ring.
5. Prick surface all over very well to remove any air pockets—roll and massage casing to pack meat tightly and facilitate air removal.
6. Hold at 195°F for approximately 4 hours---internal temperature must be at least 150°F. (Trichina is killed instantly at 144°F)
7. Remove from heat, cool to room temperature. Note: If casing becomes wrinkled, dip capocollo in boiling water for approximately 20 seconds to shrink the casing; refrigerate well before use.

Len Poli

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* Available from: <http://www.theingredientstore.com>