

Salami Milano-Style

U.S.	Ingredient	Metric	Percent
2 lb.	Pork Butt, Lean	900.0 g	37.65
2 lb.	Beef Chuck, Lean	900.0 g	37.65
1 lb.	Back Fat, Pork	450.0 g	18.82
2 Tbs..	Salt	44.0 g	1.84
½ cup	NF Milk	35.0 g	1.46
1 tsp.	Dextrose	9.0 g	0.38
1 tsp.	Prague #2	7.0 g	0.29
2 tsp.	Pepper, white, ground	5.0 g	0.21
2 ¼ tsp.	Pepper, black coarse	3.0 g	0.13
1 tsp.	Garlic	3.0 g	0.13
1 ½ tsp.	Spice mixture*	3.0 g	0.13
¾ tsp.	Herb mixture**	1.5 g	0.06
<1/8 tsp.	Lactic starter	0.2 g	0.01
2 Tbs.	Wine, red	30.0 ml	1.25
5¼ lb.	← Totals →	2.4 Kg	100%



*Spices = 4 parts Coriander: 3 Mace: 2 Allspice: 1 Fennel (Use 3g/2.4kg {5lb.} of meat)
 **Herbs = 3 parts Marjoram: 1 Thyme: 1 Basil (Use 1.5g/2.4kg {5lbs} of meat)

Method:

1. Hold the starter culture and black pepper aside then grind the rest of the ingredients in a spice or coffee mill until finely powdered.
2. Chill the meats and the fat separately until partially frozen then, using the smallest plate, grind the meats; Mix the salt with the meats (not the fat); refrigerate until meats are “sticky”...a lump should remain in your overturned hand without falling out when it is sticky. Now, using the smallest plate, grind the fat twice.
3. Mix in the ground spices, adding the black pepper and ground fat at this time, until everything is well amalgamated into the meat paste. Dissolve the starter culture in about a tablespoon water and then add this solution to the meat paste mixing thoroughly to disperse the culture throughout the paste.
4. Stuff into beef middle, or similar size protein-lined fiber, casings and tie into 12-15 inch long salami.
5. Incubate in heated smoker (85°F*; no smoke) and 90% R/H for 24 hours; Remove from smoker and dry at 55-60°F at R/H of about 70%. A fine white mold should grow on the salami...this is desirable and contributes to the flavoring.
6. A fine white mold should grow on the salami...this is desirable and contributes to the flavoring. Salami will be ready when they have lost about 30% of their weight...in about 3 weeks, depending on the diameter of the casing.

* Or follow the recommended optimum temperature suggested by the producer of the starter culture.

Len Poli, December, 2001
Sonoma, California