

# Deejays Fermented Tuscan Style Salami



11 lbs trimmed pork butts  
2-1/2 lbs pork fat  
7 tablespoons kosher salt  
1 cup powdered milk  
2 tablespoons buttermilk powder  
2 tablespoons Curley's taste booster  
3 tablespoon Ruby Red 100 Paprika  
8 tablespoons dextrose  
6 tablespoons cracked fennel seeds  
1 teaspoon ground anise  
4 teaspoons ground white pepper  
5 teaspoons coarse black pepper  
2 teaspoons garlic powder  
1/4 teaspoon starter culture  
2 tablespoons pure bottled water – no chlorine!  
1/2 cup Chianti wine

Cut meat and fat into 1-inch cubes and freeze until stiff.

Blend all spices except salt and starter and set aside.

Grind meat and fat first through a course plate then through 1/4 inch plate.

Mix well.

Sprinkle salt over meat, mix well and wait until meat gets sticky.

Once sticky add spices (not culture) to the meat and mix in well.

Dissolve starter culture in pure bottle water and mix with meat.

Add wine to meat mix well.

Stuff into 4-inch protein lined collagen casings

Weigh each salami and make note of their weights – this is called green weight.

Salami must be hung in an area at about 85° with a relative humidity of 90% for 24 hours. Wrapping a damp cheesecloth around the sausages with the end hanging in a bowl of water will allow you to achieve this level of humidity.

Hang the salamis for a minimum of 30 days in a cool area about 55 - 60°F with a humidity level of 70%. The salamis should loose about 30% of their green weight. If using a smaller or larger casing adjust the hanging time accordingly. Allow to sit uncovered in the refrigerator for 2 to 3 weeks to increase dryness.

Green weight

Finish Weight

Days to Completion