

## Ciauscolo (chee-OS-koh-lo) – A smoked, soft, dried cured salami

This salami is typical of salami in Central Italy in the La Marche Province, which is surrounded by Emilia Romagna, Umbria and Abruzzi. Some Italians prefer to eat this sausage, spread on bread, after 15 days of aging; others like the more developed taste of the sausage after 2 or 3 months of aging.

U.S.	Ingredient	Metric	Percent
2½ lb.	Pork, 100% lean	1150.0 g	56.38
1¾	Pork Jowls or belly	800.0 g	39.22
2 Tbs.	salt	43.0 g	2.20
<1 tsp.	Cure#2	5.2 g	0.25
2 cloves	Garlic, raw, minced	9.0 g	0.41
1 tsp.	Pepper, black	2.0 g	0.10
3 lg.	Juniper berries	0.4 g	0.02
2 Tbs.	Wine, red*	30.0 ml	1.47
	Beef middle or artificial casings		
<b>4.5 lb.</b>	<b>Totals →</b>	<b>2 Kg</b>	<b>100%</b>



\* Use a wine from the region, like Barbarossa, Trebbiano, Montepulciano, or Sangiovese.

*This formulation is based on metric measures; U.S. measures are approximate!*

### Method:

1. Select lean pork from the shoulder, ham and loin; cut them into 2 inch cubes and partially freeze.
2. Grind the lean meat three times through a small ¼” plate (6.5mm) and once through a fine 3/16” (4.5mm) plate; cover and refrigerate until needed.
3. Cut the jowl or belly into 2 inch and partially freeze and grind it twice through a small ¼” plate (6.5mm); cover and refrigerate until needed.
4. Mash the garlic with a mortar/pestle and cover it with the wine; allow to stand at room temperature for 1 hour.
5. Mix the pepper and juniper berries in a spice grinder and pulverize them.
6. In a large stainless steel bowl, add the meat (reserve the fat), cure, garlic, wine, pepper and juniper and mix until everything is well dispersed; Once the previous ingredients are well mixed, mix in the fat and continue mixing until it is well distributed throughout the meat.
7. Now mix in the salt. The purpose of adding the salt last (which would tend to firm up the meat) is to minimize the extraction of myosin which makes the meat firm up. The texture of this sausage is supposed to be soft, almost like a pâté, especially in the early stages of maturation.
8. Stuff into natural beef middles and hang in the flow of a low speed fan to allow the casing to dry well.
9. Apply a cold, light smoke of juniper branches and juniper berries for three hours a day for 2 days.
10. Age the sausage for a period of up to three months in a cool area, like a basement or wine cellar.



**Len Poli – October, 2005**  
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