

Finocchiona

An Italian salami characteristic of the Chianti region of Tuscany

US*	Ingredients	Metric
5 lb.	Lean pork butt	2679 g
1 lb.	Pork fat, in ¼" cubes	454 g
3½ Tbs.	Salt	50 g
½ cup	Powdered milk	30 g
4 Tbs.	Dextrose	10 g
4 tsp.	Fennel seeds, cracked	9 g
1 tsp.	Cure#2 powder	7 g
2 tsp.	White pepper	7 g
2 tsp.	Black pepper, coarse	4 g
1 tsp.	Garlic, powdered	3 g
<1/8 tsp.	Starter culture	0.2 g
¼ cup	Dry red wine (Chianti)	50 ml
7 ¼ lb.	← Totals →	3.2 Kg



Natural, collagen or protein-lined casings 2.5" diameter

*US measurements are an approximation of the metric units

Method:

1. Add all the dry ingredients together in a bowl (except the salt and the starter culture) and mix well to distribute evenly.
2. Freeze pork fat slightly, then grind into a fine dice. Grind the pork through a 1/8" plate. Add meats to the fat and mix well.
3. Spread out the ground meats and sprinkle salt over the meats. Mix well and allow to rest until the meat paste is sticky.
4. Add the spices into the meat mixture, mixing well
5. Dissolve the starter culture in the water; mix in with the meats--then add the wine.
6. Stuff into 3" protein lined or collagen casings.
7. Incubate* salami by hanging in smoker-[no smoke-dampers closed] at about 85°F and RH of about 90% for 15 hours. Add a pan of water and some wicking material to supply the moisture.
8. Let salami hang for a minimum of 28 days (longer if larger casings are used) in a cool area. Salami should loose about 30% of its original weight. Try to keep temperature at 55-60°F and RH of about 80%. If larger casings are used, increase drying time!

* **IMPORTANT:** Follow the starter culture producer's guidelines for exact fermentation temperature.

Len Poli - November, 2001
Sonoma, California