

Salame d'Oca – Goose Salami (non-kosher)

U.S.	Ingredient	Metric	Percent
4 lb.	Goose meat	1700.0 g	67.64
½ lb.	Goose, chicken fat ¹	225.0 g	8.95
½ lb.	Goose or chicken skin	225.0 g	8.95
¾ cup	Pesto Sauce	150.0 g	5.97
5 tsp.	Salt	35.0 g	1.40
¼ cup	Pine nuts, whole	30.0 g	1.19
4 tsp.	Glucose	12.0 g	0.48
1 tsp.	Cure #2	6.0 g	0.24
1 tsp.	Garlic, powdered	4.0 g	0.16
½ tsp.	Clove	1.0 g	0.04
¼ tsp.	Starter culture	0.4 g	0.02
½ cup	Marsala	125.0 ml	5.00
	Casing ²		
5½ lb.	← Totals →	2.5 Kg	100%



¹ Pork fat may be substituted

² Traditionally this salame is stuffed into the skin of the goose's neck (especially when Kosher), but you can use beef rounds, hog bungs or beef middles. Also the Pesto sauce contains dairy product.

Method:

1. Purchase or make the pesto sauce (see below); reserve the unused portion for topping your spaghetti or pizza.
2. Cut the skin into strips and freeze then them through the fine (4.5mm or 3/16“) plate.
3. Freeze the fat and then grind through a small (6.5mm or ¼“) plate. Note: pork fat may be substituted.
4. Cube up the goose meat, partially freeze then grins through the medium (10mm or 3/8“) plate.
5. Add all the remaining ingredients (except the pine nuts and pesto sauce) to a spice mill and grind to a fine powder.
6. Add the spices, goose meat, skin, fat, pesto sauce and nuts to a mixing tray and combine the ingredient well.
7. Stuff into beef middles and tie off into 10” (25 cm) salami and hang the salame at room temperature and allow the salame to equilibrate to the ambient temperature.
8. Incubate salami by hanging in the incubator at about 85°F and about 90% R/H for 24 hours.
9. Let salami age for a minimum of 28 days in a cool area. Try to keep temperature at 55-60°F and about 70-80%R/H. Salame should loose about 30% of their original weight.

Pesto Sauce

U.S.	Ingredient	Metric	
1½ cups	Basil, fresh	375.0 ml	1. Tear the basil and the parsley into the food processor and pulse several times.
1 cup	Parsley, (wide leaf)	250.0 ml	2. Grate the cheese before measuring.
¾ cup	Extra Virgin Olive Oil	175.0 ml	3. Add the pine nuts and the cheese and process on full, while drizzling the oil into the bowl.
½ cup	Parmesan Cheese	125.0 ml	4. Continue processing until the sauce is smooth and creamy.
2 Tbs.	Pine Nuts or Walnuts	30.0 ml	
1/8 tsp.	Salt	1.0 g	

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