

Salame Luccese – A salami from the Lucca area of Tuscany.



U.S.	Ingredient	Metric	Percent
5 lbs	Pork butt, lean	2270.0 g	80.28
1 lb.	Pork backfat	454.0 g	16.06
3 Tbs.	Salt	66.0 g	2.33
1½ Tbs.	Dextrose	14.0 g	0.50
1 tsp.	Prague powder #2	6.0 g	0.21
1½ tsp.	Black pepper, coarse	6.0 g	0.21
1 tsp.	Garlic, powdered	4.0 g	0.14
¾ tsp.	Mace, ground	4.0 g	0.14
½ tsp.	Coriander, ground	2.5 g	0.09
¼ tsp.	Pepper, red-flakes	0.7 g	0.03
¼ tsp.	Starter culture	0.4 g	0.02
	Beef Middles		
6¼ lb.	← Totals →	2.8 Kg	100%



Method:

1. Freeze pork fat and grind through a large (½" or 12.5mm) plate. Set aside
2. Freeze the pork slightly then grind through a medium (3/8" or 10mm) plate.
3. Add all the dry ingredients together in a bowl (except the starter culture) and mix well to distribute evenly.
4. Spread out the ground meats and sprinkle the dry ingredients into the meat mixture, mixing well.
5. Dissolve the starter culture in a tablespoon or two of water; mix in with the meats.
6. Re-grind the pork through a medium (3/8" or 10mm) plate.
7. Add the ground fat and remix everything for about 5 minutes, until the paste is very tacky.
8. Stuff into beef middles and tie off into 8 inch salami.
9. Hang the salami at room temperature and allow the salami to equilibrate to the ambient temperature.
10. Incubate salami by hanging in the incubator at about 85°F and about 90% R/H for 24 hours.
11. Let salami hang for a minimum of 28 days in a cool area. Try to keep temperature at 55-60°F and about 80% R/H. Salami should lose about 30% of their original weight.

Recipe by:

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