



Salami

As far as salami goes, this one is pretty easy. It uses large sheep casings. This thicker salami can cure in as little as 4 weeks, provided the right conditions. Note: that if you have a choice of pig casing widths, you want the thicker ones available. The flavourings' here make powerfully spiced salami. You can pare them back if you want, or change them any way you wish — only don't mess with the salt, curing salt, dextrose or sugar, and black pepper. Salamis are ready once they have lost 30% of their weight.

You also will need a few things before you even start:

- A place to hang your sausages after the initial ferment, preferably a place with humidity about 70% and about 12-15 C
- Large casings, which are available at any good supermarket (ask the butcher) or in a butcher's shop.

Prep Time: 3 hours, not including drying time.

1000g coarsely minced (once only) female pork shoulder or neck
35g salt (curing) 20g if freezing or making fresh Italian sausage
2g sugar
2g cracked pepper
4g chilli finely chopped
3g paprika
2g Smokedpaprika
3g cayenne
15g Garlic Finley chopped
50mls red wine
3g fennel seed cracked
2g Oregano
1 capsule probiotic (must contain L.Platanum)

Please note that the above ingredients are for dry curing your sausages, the salt content for dry curing is over 3% and in this recipe it is 3.2% per kilo.

Curing any salami type sausage needs the right temperature and humidity, optimum temp is around 13 degrees C and around 70% humidity. Sausages are ready once they have lost at least 30% of their weight and more for a firmer cut of sausage, I prefer about 40%.