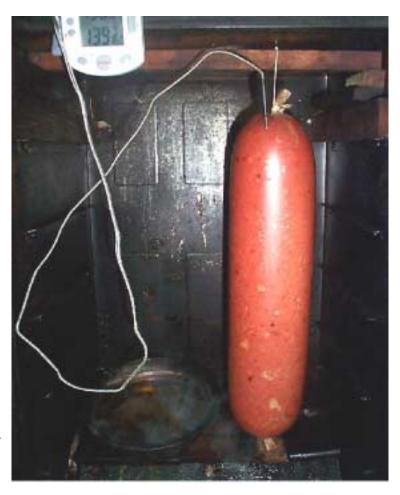
## Mortadella di Bologna – Italian Style Mortadella

U.S.	Ingredient	Metric
4 lb.	pork, shoulder	1850.0 g
½ lb.	pork fat, ground	225.0 g
½ lb.	pork fat, cubed	225.0 g
$4\frac{1}{2}$ tsp.	Salt	33.0 g
1 tsp.	Cure #1	6.0 g
$2\frac{3}{4}$ tsp.	Coriander	5.3 g
1½ tsp.	Pepper, black whole	3.0 g
3⁄4 tsp.	Garlic	2.0 g
1 tsp.	Pepper. white	2.0 g
3∕4 tsp.	Anise	1.5 g
1 tsp.	Mace	1.5 g
3∕4 tsp.	Nutmeg	1.5 g
¹⁄₄ tsp.	Caraway	0.5 g
¹⁄₄ tsp.	Cinnamon	0.4 g
1/8 <b>tsp.</b>	Clove	0.3 g
½ cup	Water, iced	125.0 ml
½ cup	Pistachio, whole (opt.)	

5.5 lb.  $\leftarrow$  Totals  $\rightarrow$  2.5 Kg

Note: I use metric weight & volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.



Method: Just about cooked!

- 1. Divide the fat into two groups: Chill and grind one group through a coarse plate the regrind through a 1/8" plate. The other group should be cut into a 1/4" dice; reserve and refrigerate this group until after the mixture is emulsified.
- 2. Grind the chilled pork through a coarse plate; add the ground meats and ground fat together and then regrind through the 1/8" plate.
- 3. Grind all the spices and flavorings (with the exception of the whole peppercorns) in a spice mill until powdered and mix into the meat paste.
- 4. Separate the meat paste into 3 batches and emulsify each batch in a food processor. Add ice water gradually to aid the emulsification and keep mixture cool. Use your judgment; we want as cold and as smooth a mixture as possible..... without over heating the meats.... but keep the water to no more than 5% of the formula.
- 5. When mixture is emulsified, add the cubed fat and the whole peppercorns and mix them in well.
- 6. Remove to a pan or bowl, cover and refrigerate 24 hrs.
- 7. Stuff into fibrous casings and allow casings to surface dry.
- 8. Place in oven or smoker (no smoke) at  $180^{\circ}$ F ( $82^{\circ}$ C ) and cook mortadella to an internal temperature of  $140^{\circ}$ F ( $60^{\circ}$ C ).

Len Poli/Glenn Shapley Sonoma, California - February 2003; Revised January, 2005