

# Kaminwurz – “Fireplace” Sausage

## A smoked salami from the Val Badia in southern Tyrol

This area of Italy has changed governments throughout its history and the area is mixed with Italian, German, Swiss and Austrian traditions, which is reflected in the dialect of this region. This formulation is my interpretation of the smoked salami found in the region.

U.S.	Ingredient	Metric
3 lb.	Beef chuck, lean	1375.0 g
1½	Pork shoulder	700.0 g
½ lb.	Fat back, cubed ¼“	225.0 g
2 Tbs.	Salt	44.0 g
1½ Tbs.	Dextrose	12.0 g
2 cloves	Garlic, raw	10.0 g
1 tsp.	Prague Cure #2	6.0 g
2¼ tsp.	Pepper	4.5 g
2 tsp.	Coriander, crushed	4.0 g
1 tsp.	Alpine herbs <sup>1</sup>	2.0 g
½ tsp.	Juniper berries, whole	1.3 g
¼ tsp.	Starter Culture TSP-X	0.4 g
½-cup	Wine, light, red	125 cc
	Casings: Beef Middles	
<b>5 lb.</b>	<b>Totals →</b>	<b>2.5 Kg</b>



<sup>1</sup>Alpine herbs (by weight/not volume) - 2 parts Magiorama (marjoram): ½ part (Timo) Thyme:

### Method:

1. Cut the fat into 1 inch cubes the freeze; Grind the fat through the large plate (12.5 mm or ½“) and chill until needed.
2. Treat the meat the same way; Grind it through the large plate (12.5 mm or ½“) and regrind it through the small plate (6.5 mm or ¼“).
3. Combine the salt, cure #2, , and sugar together by pulsing several times in a spice grinder. Add this mixture to the ground meat only, and mix well until the paste becomes sticky. Set aside in the refrigerator for several hours to allow the meat to begin to cure.
4. Grind the spices, pepper, juniper berries, and alpine herbs in a spice mill and add them to the meat along with the garlic that you press and mince. Mix well to distribute the mixture evenly.
5. Now add the fat cubes and remix everything again.
6. Dissolve the starter (Bactoferm TSP-X) in pure water and mix into the paste thoroughly
7. Stuff into 1¼“(3 cm) middles, collagen or naturin casings; Tie salami into 8” (20 cm) lengths.
8. Allow the casings to dry at room temperature for several hours.
9. Incubate at 23°C (74°F) at 90% R/H for 24 hours, shut off heat, leave salami inside for several hours.
10. Remove from incubator and dry at 15°C (60°F) and about 70% R/H for 24 hours.
11. Place salami in cold smoker and cold-smoke salami for 2 hours a day for a period of 3 days.
12. Hang salami to dry in a relatively cool place.
13. Salami will be ready when they have lost about 30% of their weight...in about 3 weeks.

Len Poli – Sonoma Mountain Sausage Company - Sonoma, California  
Copyright © March 2005. (All rights reserved) <http://lpoli.50webs.com>

