

## Finocchiona - An Italian salami characteristic of the Chianti region of Tuscany

US*	Ingredients	Metric	Percent
5 lb.	Lean pork butt	2680.0 g	81.11
1 lb.	Pork fat,	454.0 g	13.74
3½ Tbs.	Salt	50.0 g	1.51
½ cup	Powdered milk	30.0 g	0.3
4 Tbs.	Dextrose	10.0 g	0.91
4 tsp.	Fennel seeds, cracked	9.0 g	0.27
1 tsp.	Prague #2	7.0 g	0.21
2 tsp.	White pepper	7.0 g	0.21
2 tsp.	Black pepper, coarse	4.0 g	0.12
1 tsp.	Garlic, powdered	3.0 g	0.09
<1/8 tsp.	Starter culture	0.2 g	0.006
¼ cup	Chianti wine	50.0 ml	1.51

**7¼ lb.      ← Totals →      3.3 Kg   100%**  
 Natural, collagen or fibrous (protein-lined) casings  
 2.5" diameter



**Note: Use metric weight and volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.**

### Method:

1. Add all the dry ingredients together in a bowl (except the salt and the starter culture) and mix well to distribute evenly.
2. Freeze pork fat slightly then grind into a ¼" dice. Grind the pork through a 1/8" plate. Add meats to the fat and mix well.
3. Spread out the ground meats and sprinkle salt over the meats. Mix well and allow to rest until the meat paste is sticky.
4. Add the spices into the meat mixture, mixing well
5. Dissolve the starter culture in pure water; mix in with the meats--then add the wine.
6. Stuff into 3" protein lined or collagen casings.
7. Incubate salami by hanging in smoker-[no smoke-dampers closed] at about 85°F\* and R/H of about 90% for 24 hours. Add a pan of water and some wicking material to supply the moisture.
8. Let salami hang for a minimum of 28 days (longer if larger casings are used) in a cool area. Salami should loose about 30% of its original weight. Try to keep temperature at 55-60°F and R/H of about 70%. If larger casings are used, increase drying time!

\* Or follow the recommended optimum temperature suggested by the producer of the starter culture.

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