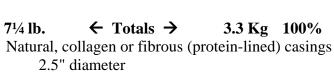
Finocchiona - An Italian salami characteristic of the Chianti region of Tuscany



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
¹⁄₄ cup	Chianti wine	50.0 ml	1.51





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!

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^{*} Or follow the recommended optimum temperature suggested by the producer of the starter culture.

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Sonoma Mountain Sausages

Sonoma, California