

SPECK - Italian Tyrol Style

U.S.	Ingredient	Metric
10 lb.	Ham, belly or loin	4500.0 g
8 Tbs.	Salt, table	176.0 g
4 Tbs.	Sugar, granulated	60.0 g
2½ tsp.	Cure #2	11.3 g
4 tsp.	Pepper, Black	8.0 g
2½ tsp.	Allspice, ground	4.5 g
2½ tsp.	Coriander seeds, ground	4.5 g
1½ Tbs.	Juniper berries, ground	4.5 g
1¼ tsp.	Nutmeg, ground	3.0 g
1½ Tbs.	Bay Leaves	3.0 g
1¼ tsp.	Cinnamon, ground	2.5 g
10.5 lb.	← Totals →	4.7 g



This formulation is based on metric measures; U.S. measures are approximate!

Method:

1. Remove any bone from the meat.
2. Trim away any silver skin, tendons and most of the fat.
3. Trim out and square off the meat into a flat-shaped piece.
4. Note: It is possible to make loin speck, belly speck, rib speck and leg speck (even from the picnic cushion); But most well-known speck is certainly that of the ham (hind leg).
5. Grind all the spices if they are whole and mix them into the salt, sugar and cure
6. Rub the meat on all sides with the mixture. (note: Depending on the cut, you may not use it all; Here is where you can run into conundrum! (“Too much or too little comes with experience!”))
7. Enclose in a plastic tray or bag.
8. Refrigerate for 14 days, turning the meat every 2-3 day and removing any accumulated liquids.
9. At the end of the salting period, they are washed free of curing salts
10. Hang on a bacon hook and air dried for 8-12 hours in the refrigerator.
11. Once dried it is transferred to the smokehouse
12. Lightly cold smoke for 3 or more days according to your taste.
(Smoldering hardwood sawdust only-with no heat!)
13. The smoked hams are then hung in fresh, cool air to dry.
14. The aging process is ultimately determined by the final weight (65-70% of their wet weight) (Large hams may require 5 months or more)

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Sonoma Mountain Sausage - Santa Rosa, California

