

# ITALIAN STYLE PARMANELLO SALAMI

**Recipe:** 30% Lean Beef  
45% Lean Pork (i.e. Shoulder Pork)  
25% Hard Back Fat

**Plus:**  
Per Kg of meat: 15g Parmanello Seasoning  
0.6g Bessastart Salami Culture  
28g Salami Curing Salt

**Method:**

- 1) Mix the culture into a small amount of luke-warm water and allow to settle for 20-30 minutes.
- 2) Chill the meat prior to starting production.
- 3) Cut the meat into cubes and sprinkle with the seasonings and mince through a coarse plate. Add the fat, culture and salt. Mix well before mincing again through a finer plate to obtain a granulation of 3mm.
- 4) Fill into a Beef Middle Casing or Fibrous Casing, link to the desired length and finish with a loop of butchers twine from which you can hang the Salami.
- 5) Leave the sausage to hang in a warm environment (15-20°C) for 24-36 hours. This kick starts the fermentation process.
- 6) After this initial fermentation the Salami should then be hung in a dry, airy environment. There should be some relative humidity to prevent the sausage drying too quickly (it can develop a crust on the outside which prevents the inside drying).
- 7) Allow to dry for approx. 6 weeks.
- 8) Any superficial mould can be wiped off using a piece of kitchen paper dipped in a vinegar/water solution.

For additional info to the above recipe, we recommend Hints & Tips to Salami Making by Len Poli which gives advice, in particular guidance on hanging during the fermentation and maturation of the finished Salami. Simply type 'Len Poli Salami' into your search engine.

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