

## **CHORIZO RECIPE**

- Using Weschenfelder's Salami Curing Salts.

### **Ingredients:**

- 60% Lean Pork (Shoulder Pork)
- 30% Belly Pork
- 10% Hard Back Fat

### **Plus per KG of meat**

- 15g Chorizo Seasoning
- 0.6g Bessastart
- 20g Pickling Salts (Salami Curing Salts)

### **Method:**

1. Mix the culture into a small amount of luke warm water. Allow to settle for 20-30 minutes.
2. Mince the chilled meat through a coarse mincing plate and add seasoning culture & salts. Mix well and add back fat and mince again and mix through a finer plate to achieve granulation of approx. 4mm.
3. Fill into natural hog casings & link to the desired length and finish with a loop of butchers twine from which you can hang the chorizo.
4. Leave the sausage to hang in a warm environment (15 -20°C) for 24-36 hours. This kick starts the fermentation process.
5. After this initial fermentation, the chorizo 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)
6. Allow to dry for approximately 4 weeks.
7. Any superficial mould can be wiped off using a piece of kitchen paper dipped in a vinegar water solution

For any further hints and tips visit Len Poli website which is very useful in particular for guidance on hanging during fermentation and maturation of the finished chorizo/salami product.

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