

GUIDELINES FOR MANUFACTURE

N0040

PREMIUM SALAMI MIX

USAGE: Vary meat type as desired

5.5kg	BEEF OR VENISON	90VL
2.5kg	PORK TRIM	65VL
1.1kg	PORK FAT	
0.9kg	WATER	
120g	OAT OR WHEAT FIBRE (OPTIONAL FOR TEXTURE)	
550g	DUNNINGHAMS SALAMI SEASONING (N0040)	

METHOD:

1. PRE MINCE THE MEAT AND FAT (8M PLATE)
2. MIX IN WATER, FIBRE AND DUNNINGHAMS SALAMI SEASONING
3. MINCE AGAIN THROUGH 4.5 PLATE
4. STUFF INTO FIBROUS CASTINGS
5. HANG FOR 24 HOURS IN CHILLER
6. HANG IN SMOKE HOUSE AND DRY FOR 20 MINUTES THEN SMOKE FOR 45 - 60 MINUTES
7. COOK IN WATER APPROX 1hr 25 MINUTES OR 70 DEGREES INTERNAL
8. COOL DOWN IN COLD WATER FOR 2 HOURS
9. HANG IN CHILLER OVERNIGHT

FOR HOT SALAMI ADD 0.5gram CAYENNE PEPPER PER KILO