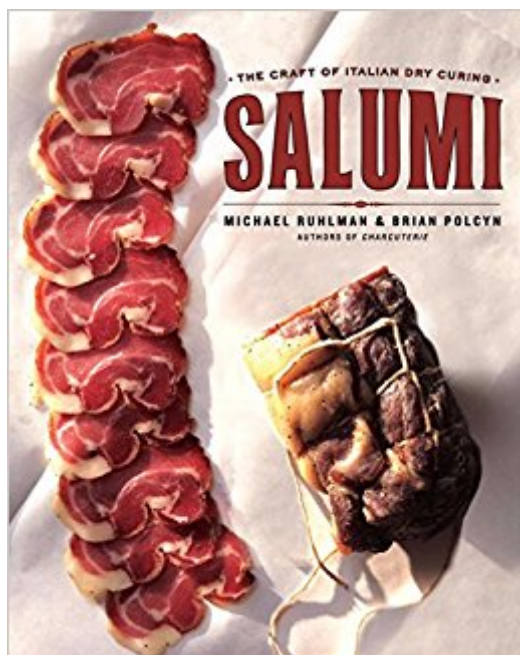


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Salumi: The Craft Of Italian Dry Curing



Synopsis

The craft of Italian salumi, now accessible to the American cook, from the authors of the best-selling *Charcuterie*. Michael Ruhlman and Brian Polcyn inspired a revival of artisanal sausage making and bacon curing with their surprise hit, *Charcuterie*. Now they delve deep into the Italian side of the craft with *Salumi*, a book that explores and simplifies the recipes and techniques of dry curing meats. As the sources and methods of making our food have become a national discussion, an increasing number of cooks and professional chefs long to learn fundamental methods of preparing meats in the traditional way. Ruhlman and Polcyn give recipes for the eight basic products in Italy's pork salumi repertoire: guanciale, coppa, spalla, lardo, lonza, pancetta, prosciutto, and salami, and they even show us how to butcher a hog in the Italian and American ways. This book provides a thorough understanding of salumi, with 100 recipes and illustrations of the art of ancient methods made modern and new. 100 illustrations; 16 pages of color photographs

Book Information

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Customer Reviews

It's great finally to have a book in English dedicated to the subject of Italian cured meats, but - since it's the only book we're likely to have - it's disappointing that it's not better. In several respects, this book does improve on their *Charcuterie* book. First, they no longer recommend the grinder attachment for the Kitchen Aid mixer, since it can't handle partially frozen meat, the auger churns it too much, and its dull blades smear rather than shear the fat, all resulting in sausages with poor texture. If they'd fessed up about this 7 years ago, they'd have saved aspiring sausage makers a lot of frustration. Second, their salami recipes now say that the meat should sit for up to a day after

salting and grinding, before finally mixing and stuffing . This extra step allows the salt to extract myosin (a protein in meat, like the gluten in wheat), which makes for a good "bind" in the final product. But in other respects, this book reads like time has stood still or the authors have missed out on new developments. For curing whole muscles, they continue to rely on the traditional "salt-box" method, where the meat is simply kept covered with salt, one day for each couple of pounds. The fact that they equate 2 pounds to 1 kilogram (when it's actually 0.9) tells you a lot about the imprecision of this method. A better method, which yields more consistent results and won't have you going through boxes of salt is equilibrium brining. Once you know how much salt is to your liking, you weigh the meat (plus whatever liquid you're adding), use your ratio to calculate the amount of salt needed (I like .

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