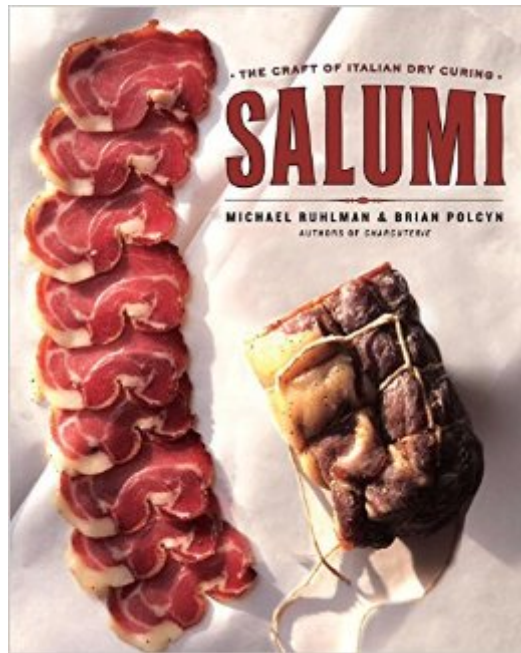


The book was found

# 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

Hardcover: 288 pages

Publisher: W. W. Norton & Company; 1st edition (August 27, 2012)

Language: English

ISBN-10: 0393068595

ISBN-13: 978-0393068597

Product Dimensions: 8.4 x 1.2 x 10.3 inches

Shipping Weight: 2.1 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (87 customer reviews)

Best Sellers Rank: #84,324 in Books (See Top 100 in Books) #66 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats](#) #88 in [Books > Cookbooks, Food & Wine > Italian Cooking](#) #99 in [Books > Cookbooks, Food & Wine > Canning & Preserving](#)

## 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 .

[Download to continue reading...](#)

Salumi: The Craft of Italian Dry Curing Italian children's books: Ti voglio bene, papa (italian kids books) Libri per bambini in italiano, italian kids books (Italian Bedtime Collection) (Italian Edition) Dry-Curing Pork: Make Your Own Salami, Pancetta, Coppa, Prosciutto, and More (Countryman Know How) Gentlemen Preferred Dry Flies: The Dry Fly and the Nymph, Evolution and Conflict I Love to Eat Fruits and Vegetables-Amo mangiare frutta e verdura (Bilingual English Italian) ESL books, Libri per bambini English-Italian (English Italian Bilingual Collection) (Italian Edition) Children's book Italian: Peekaboo baby. Cucu' mio piccolino: (Bilingual Edition) English-Italian Picture book for children. Bilingual English Italian books ... books for children Vol. 1) (Italian Edition) Italian kids books: I Love to Sleep in My Own Bed - Amo dormire nel mio letto (English Italian children's books bilingual) libri per bambini (English Italian Bilingual Collection) (Italian Edition) Italian children's books: I Love to Brush My Teeth - Amo lavarmi i denti (English Italian bilingual childrens books) ESL books: Libri per bambini, italian ... Bilingual Collection) (Italian Edition) In The Charcuterie: The Fatted Calf's Guide to Making Sausage, Salumi, Pates, Roasts, Confits, and Other Meaty Goods Charcuterie: The Craft of Salting, Smoking, and Curing (Revised and Updated) Charcuterie: The Craft of Salting, Smoking, and Curing Preserving Italy: Canning, Curing, Infusing, and Bottling Italian Flavors and Traditions Italian Short Stories for Beginners, Volume 2 [Italian Edition]: 8 More Unconventional Short Stories to Grow Your Vocabulary and Learn Italian the Fun Way! Italian Takeout Cookbook: Favorite Italian Takeout Recipes to Make at Home: Italian Recipes for Pizza, Pasta, Chicken, Desserts, Appetizers, Soup, Salad, Sandwich, Bread and Rice Webster's New World Italian Dictionary: Italian/English, English/Italian Animal counting fun. Contare con gli animali e divertente: Children's Picture Book English-Italian (Bilingual Edition). bilingual Italian English ... for children) (Volume 2) (Italian Edition) Italian-English: "La Molletta da Bucato-The

Clothespin" short stories for beginners (Italian-English bilingual books, ESL dual language) (Italian Edition) Italian: Il Mondo di Silky Milky, Children's book in Italian (Italian Edition) Italian: Alexis Nel Mondo Sottosopra, Children's book in Italian (Libri per Bambini: storie della buonanotte per bambini) (Italian Edition) Easy Learning Italian Complete Grammar, Verbs and Vocabulary (3 books in 1) (Collins Easy Learning Italian) (Italian Edition)

[Dmca](#)