Spanish Chorizo (Castellano)

1. Make mold solution approx. 12 hours in advance:
   Dissolve 2.5g of Bactoferm® Mold 600 (Penicillium nalgiovense) in 200mL of room-temperature, chlorine-free distilled water; hold for 12 hours

2. Dilute mold solution to 1 Liter of chlorine-free distilled water; reserve

3. Rinse casings very well under running water

4. Soak the casings in mold solution; reserve at room temperature until ready to use

5. Dissolve starter culture into 35mL of room-temperature, distilled water, for every 2.5kg (5.5lbs) of meat; allow to hydrate for 30+ minutes

6. Weigh out salt, Cure #2, demerara and dextrose; grind together in spice grinder

7. Cut pork and back fat into approx. 1" cubes

8. Mix salt, sugar and cure mixture into cubed meat; transfer meat to freezer; freeze until partially—but not completely—frozen

9. Weigh out spices; combine hot and sweet pimentón and oregano, grind together in spice grinder; reserve garlic

10. Weigh white wine; reserve

11. Mix spice mixture, garlic and starter culture into par-frozen cubed meat

12. Grind par-frozen meat once through 7–8mm die

13. Mix thoroughly by hand, incorporating wine; mix until meat becomes sticky, indicating a good bind, and forming a paste; if more bind is needed, meat can be paddled in stand mixer for 20-30 seconds; being careful to not over-mix

14. Transfer meat paste to stuffer; force down to remove any air pockets

15. Stuff in mold-soaked casings; tie off ends and segment as desired

16. Prick the sausage casing evenly to facilitate drying

17. Weigh each chorizo and record weight ("Green Weight")

18. Ferment salami at 65-75°F (18-24°C) in 90% relative humidity until a pH reading of 5.3 or lower is achieved

19. Transfer chorizo to drying chamber; dry at 55–60°F (13-16°C), while maintaining 80-85% relative humidity for first week or two, then 75% humidity for final drying

20. Dry until at least 35% of green weight is lost; 50% loss is typical for a firmer chorizo

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**Directions:**

Use this chart to calculate and record your ingredient weights. Percentages are of the total meat weight. (e.g. If your meat weighs 1,000g and the recipe calls for 0.5% of an ingredient, the weight of that ingredient would be 5g.)

Sleeping during math class? To calculate a 0.25% of "Cure #2" you would multiply meat weight by .0025

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