

Spanish Chorizo (Castellano)

| Ingredient | % of Meat | Weight |
|--|-------------|--------|
| Pork Shoulder (85%) + Back Fat (15%) | 100% | |
| Sea Salt | 2.5% | |
| Insta Cure #2 | 0.25% | |
| Demerara | 0.3% | |
| Dextrose (Glucose) | 0.4% | |
| Sweet (dulce) Pimentón de la Vera | 2.0% | |
| Hot (picante) Pimentón de la Vera | 0.5% | |
| Garlic, fresh, minced fine | 1.0% | |
| Oregano, dried | 0.2% | |
| Dry White Wine (Spanish) | 5.0% | |
| SafePro® B-LC-007 Starter Culture | 0.1% | |
| 30-50mm Beef Middle Casings | N/A | |

| Ferment Start Date | Ferment Temp | Ferment Duration | Ending pH (<5.3) |
|--------------------|--------------|------------------|------------------|
| | | | |

| Drying Hang Date | Green Weight | Target Weight | Ending Weight |
|------------------|--------------|---------------|---------------|
| | | | |

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

Directions:

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 should 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 out 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