

SPICY SALAMI



ORIGIN OF THE NAME:

The word salamella, a diminutive name for salami, can be etymologically traced back to the root “sal”, relating to the use of the ingredient salt in its preparation, while “ame” implies a quantity, a combination or mixture of ingredients and products and the term specifically indicates salted pig meat, which is ground/minced and stuffed into skins.

HISTORY:

Pig raising in the province has been traced back to bronze age settlements, where pig meat was already used as part of the human diet; significant traces in the sources testify to widespread use in Roman times, with pig farms naturally associated with the presence of thick oak plantations, whose acorns were the basic foodstuff for the animals. In the middle ages, mention is made in the documents of the Benedictine abbey of Farfa, and again in the Statutes of Cicolano in the XIV century. In the period before the unity of Italy, the statistics compiled by Giocchino Murat after the Napoleonic invasion testify that the principle products derived from pig meat in the territory of Alta Sabina were: prosciutto hams, sausages, salted pork and black pudding. In the later “Inchiesta Jacini”, edited between 1877 and 1885, Professor Piccinini, in charge of drafting the report on the district of Cittaducale, in the chapter on breeds of pigs, affirms that “most pigs are raised by families who use one or more of them for their own needs, and they make meat sausages, salami and salted pork.

Throughout the territory, the historical tradition of butchering goes hand in hand with the need to be able to use meat all through the year, yet without recourse to particular refrigeration methods, through the preservation in salt, not just of entire parts of butchered animals, domestic pigs in particular, but also of the less worthy parts, suited for mincing and mixing.



DESCRIPTION:

Pork meat stuffed into casings, with a maximum weight of 400g. Dried and compact, ruby red in colour with uniformly distributed grains of fat, they are cylindrical in shape, curved into a U, with an average length varying between 30-40 cm and a diameter of 34-36 mm. They have a whitish colour externally, and when sliced, have a compact consistency and a particle size of 3mm.

PHYSICAL CHARACTERISTICS:

Minced, fine grain pig meat, consisting of scraps, trimmings from other processing, and shoulder, flavoured with sea salt, garlic and black pepper with a touch of sugar. It has a sweet and delicate taste, ensuring lightness and ease of digestion.

NUTRITIONAL VALUE:

Values per 100g:

Edible portion: 97g - Kcal: 475 – Animal proteins: 22g - Vegetable proteins: 0g - Carbohydrates: 0g - Fats: 42.8g - Fibre: 2.4g - Iron: 20/21mg - Calcium: 20/21mg –

PRODUCTION PROCESSES:

The mince, normally prepared with a food processor at a room temperature of 12 degrees, after mixing with the flavouring, is stuffed into natural casings (pig intestine) and hung up to dry in cells with a constant temperature and humidity and static air, and then left to mature, on steel trolleys, for at least 30/60 days. Traditionally the first drying was done beside wood-fire chimneys.

USES:

uncooked in appetisers, sandwiches or for a second course together with cheese, egg and salad, and as an ingredient in cakes and other stuffed dishes.