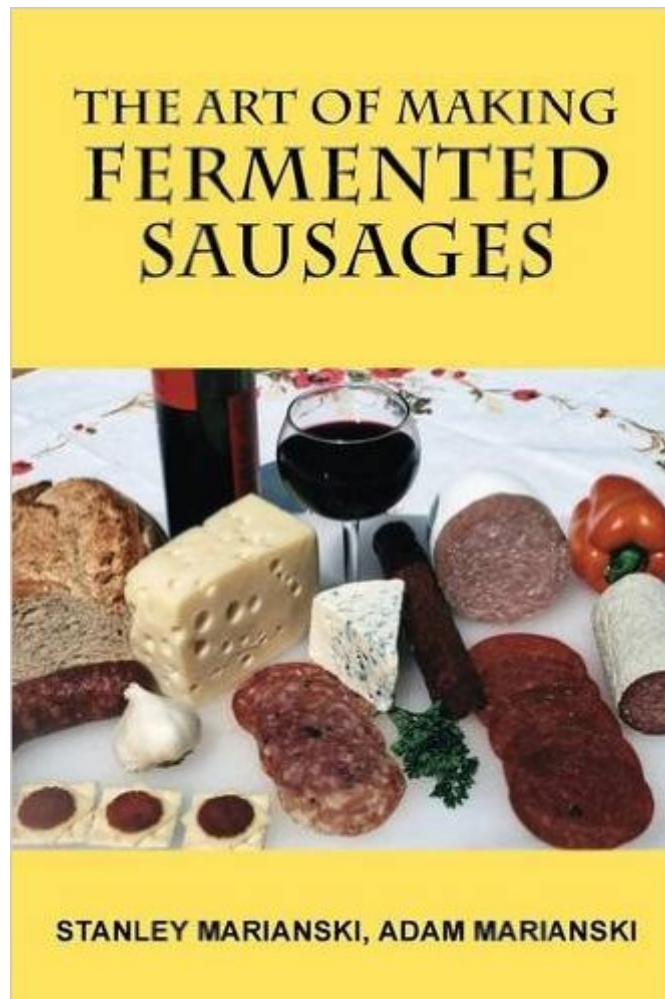


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# The Art Of Making Fermented Sausages



## Synopsis

The majority of books written on making sausages do not tackle the subject of fermented sausages at all. The topic is limited to a statement that this is an advanced field of sausage making which is not recommended for an amateur sausage maker. Well, the main reason for writing this book was that the authors did not share this opinion. On the contrary, they believed that any hobbyist could make wonderful salami at home, if he only knew how. Highly technical papers were published in Food Technology journals which unfortunately were written in very difficult terms. Thus the idea of bridging the technology gap that existed between Meat Science and the requirements of the typical hobbyist was born. With more information obtainable every day, and commercial starter cultures available to the public, there is little reason to abstain from making quality salamis at home, regardless of the climate and outside conditions.

## Book Information

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## Customer Reviews

I have the 'Bookmagic' (2008) revised edition of 'The Art of Making Fermented Sausages, in addition to other sausage making books by the brothers. Maybe the best way into reviewing this book is to ask 'who would/should buy it?' Any 'foodie' who is curious about where the pepperoni on their pizza came from will learn a lot about the whole class of 'fermented meat sausages.' The same goes for customers at local deli counters in mega-marts who are buying a range of salamis. 'Home-style' and commercial methods and chemicals are explained from the practical standpoint of which substance does what important thing in producing flavour while promoting food safety. 'Aspirational' (want-to, someday) sausage makers will find a usable, detailed guide to the equipment

list that will be the major barrier to most of us in making fermented sausage at home. The 'easy' part of making fermented sausage is the chemistry--for practical purposes, the cure mixes and starter cultures so clearly explained by the authors. 'Meatheads'--meat fanatics--will definitely want this book on their shelves--for the (some) fifty classic recipes for fermented sausages, even including one or two from the Asian sausage kitchen. The emphasis in the recipe section is definitely European, northern and southern. The book begins with a workmanlike 'history' of fermented meats. The brothers introduce 'New Concepts' including what we now know about controlling available water, pH, temperature and humidity to produce fermented sausage. We are introduced to 'more than we need to understand' material about types of bacteria, how they multiply and what controls that multiplication, color and flavour-forming reactions and the like.

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