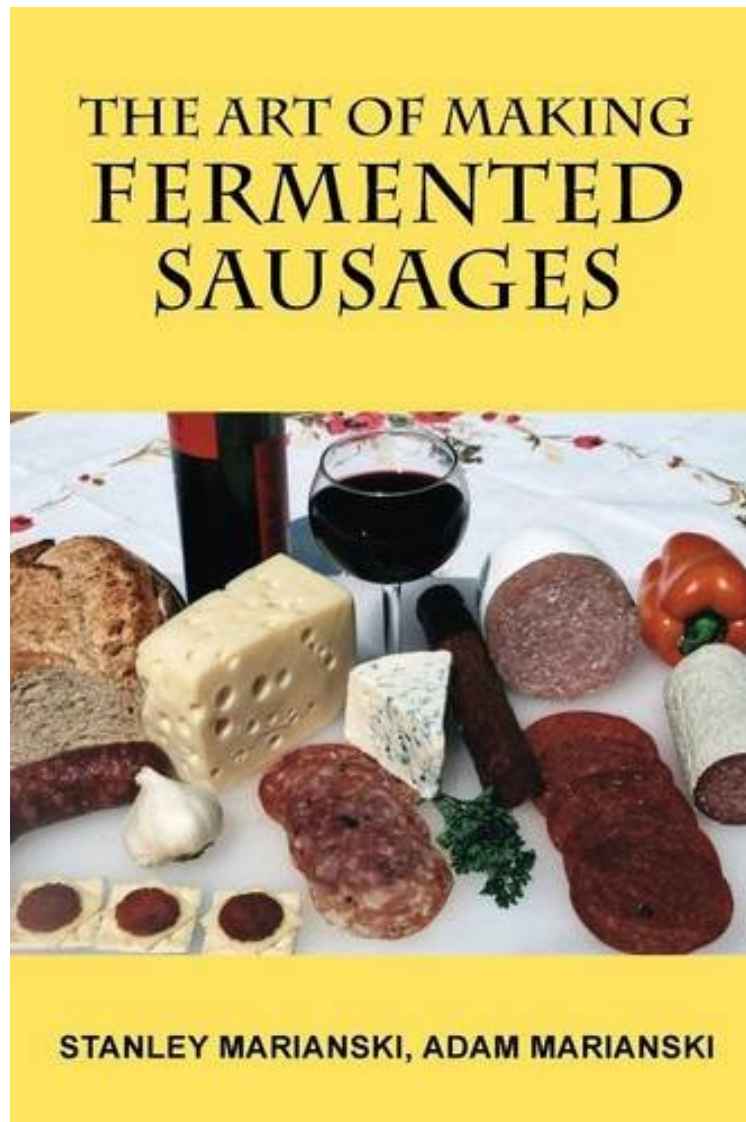


(Get free) The Art of Making Fermented Sausages

The Art of Making Fermented Sausages

Stanley Marianski

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Stanley Marianski : The Art of Making Fermented Sausages before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Art of Making Fermented Sausages:

0 of 0 people found the following review helpful. Four Stars By Customer Good book to start learning sausage and salami 1 of 1 people found the following review helpful. Do Not Miss By Customer This book really goes in-depth on how to make fermented sausages. Understand the role of salt, cures, cultures, and smoke, and how to adapt any recipe

to make quality fermented products.0 of 0 people found the following review helpful. Really intense knowledge about sausage making
By K. A. Cooper
Good information about the craft of making dry cured sausages. A bit too scientific, but you need to know about how to accurately make sausages without hurting someone. This book is a must for ADVANCED sausage making.....

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.

There is both an art and a science to the making of fermented sausages. And both will be found within pages of Stanley and Adam Marianski's "The Art of Making Fermented Sausages", a 272-page compendium of illustrated, step-by-step instructions that will enable even the most novice culinary hobbyist with all the information the non-specialist general reader will need to produce quality meats that would grace any dining occasion with friends and family. Readers will learn how to control meat acidity and remove excess moisture; select proper temperatures for fermenting, smoking and drying; both understand and exercise effective control over fermentation process; choose appropriate starter cultures and make both traditional and fast-fermented products; select and operate the proper equipment, safety measures, and more. Of special note is extensive section featuring fifty-one fermented sausage recipes. A superbly organized, unique, and highly recommended addition to personal and professional culinary collections.- The Midwest Book