



Now TASTE the DIFFERENCE

IRISH SCHOOL OF CHARCUTERIE
INTENSIVE PRACTICAL INTRODUCTION
SALAMI PRODUCTION & MATURATION
PRESERVING LOST TRADITIONS

One Day introductory course guaranteed to be instructive as we explore and prepare meats for salami production and cold smoking.

This course is essential for the real meat lover, chefs, food professionals and hobbyists, for, existing and aspiring artisan producers as well as complete newcomers to have an understanding of the types of pork or other meats required for producing salami to prepare at home or for your restaurant or business. The course has been designed to meet all levels of interest and experience.

Meet and Greet/Sign in Time: 9.00am Start time: 09.30am – 16.30pm ish.

Salami Listing for this Course:

Salami Fenocchiona - Salami Di Felino - Salami Cacciatora - Salami Milano/Genoa

Nduja - Pepperoni - Pure Spanish Chorizo

Guest Chef to be confirmed

Spaces will fill fast for this comprehensive course, secure your place, book now. Cancellation must be made 15 days before event, in writing(email)no refund after that date. (This is a strict rule as we have to harvest our pig, purchase items required for the numbers attending the course).

Places on this course cost just €765 which includes all course materials, prepared hand outs, email backup, lunch and some goodies to take away.

Minimum participants 8 number.



N o w TASTE the DIFFERENCE

Intensive 'taster course' Salami Production & Cold Smoking.

- | | |
|-------------------------------------|-------------------------------------|
| 1. Introduction and presentation: | True Provenance & Heritage |
| 2. Knife skills, health & safety: | Basic Guidelines |
| 3. Equipment Required: | For Home & Business Production |
| 4. Pork Quality Standards: | Nutritional Values |
| 5. Charcuterier's Essential Spices: | The Listing |
| 6. Pre-Planning: | What Type Salami |
| 7. Pre-Planning & Prep: | Qty of Meat and Type Required |
| 8. Casing Required: | Natural Sheep, Hog and Beef Casings |
| 9. The Cure Log & Matrix: | Ingredient Recipe & Procedure |
| 10. Maturing Method: | Curing Chamber or Fridge |
| 11. Cold Smoking & Smoking Log: | Preserving Lost Traditions |

Questions can be asked at any time during the session, please remember we are on a timer. To produce cured sausages for the first time will require at least 1 hour per product.

Phones **MUST BE ON SILENT** – If you have to take or make a call – Go **OUTSIDE**.

School of Culinary Arts at IT Tralee Campus is a **No SMOKING ZONE**. Free Parking is available on campus.

True Provenance & Heritage - Blair House Farm Charcuterie will continue to preserve these lost and dying traditions.

Paul Walker - Free Range Rare Breed Porcine Breeder, Master Butcher & Charcuterier



Now TASTE the DIFFERENCE

Hotels and Accommodation

www.booking.com/

www.airbnb.ie/Kerry

Kerry Airport: <http://kerryairport.ie/website/>

Irish Rail: <https://www.irishrail.ie/train-timetables/timetables-by-station>

Best locations = Killarney, Castleisland, Farranfore & Tralee.

All these locations are between 25 to 45 minutes from School of Culinary Arts, IT Tralee.



SLIABH LUACHRA FREE RANGE PORK & BACON

- **HEALTHY PIGS**
- **FED THE TRADITIONAL WAY**
- **FULLY TRACEABLE FROM FARM TO FORK**



QUALITY IRISH BRED TAMWORTH, MIDDLE WHITE, LARGE WHITE AND DUROC PIGS

CURLY TAIL FREE RANGE PIG HERD

Blair House Farm Rathmore Co. Kerry
www.blairhousefarm.ie

Email: bhfdistribution@gmail.com