



Now TASTE the DIFFERENCE

PRACTICAL INTRODUCTION – SALAMI & SAUSAGE PRODUCTION & COLD SMOKING

PRESERVING LOST TRADITIONS

One Day introductory course guaranteed to be instructive as we explore and prepare meats for production and cold smoking of Salami and Fresh Sausages.

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 and fresh sausages to prepare at home or for your restaurant or business. The course has been designed to meet all levels of interest and experience.

1-day course

Start time: 09.30am – 16.30pm ish.

A 'taster course' Salami & Sausage Production & Cold Smoking.

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



N o w TASTE the DIFFERENCE

Fresh Sausages : Morning Session, groups will be organised depending on numbers.

Paysanne Sausage (Traditional Fresh Sausage)	Chipolatas
Cumin Sausages	Cumberland Sausage
Toulouse (the best from SW France)	Fresh Chorizo

Cured Salami : Afternoon Session, groups will be organised depending on numbers.

Chorizo (6 to 8 weeks to mature)	Kabanos (poss ready 2 weeks)
Basic Salami (6 to 8 weeks to mature)	Ancho Salami (6 to 8 weeks to mature)
Milano Salami (6 to 8 weeks to mature)	<u>All Cured Salami will be taken home by you.</u>

Remember, you do not have to purchase a whole pig or half a pig to undertake any of the above tasks at home or at your business, we will explain in detail.

Date to be confirmed. Guest Chef to be confirmed.

Further information will be available on our website www.blairhousefarm.ie

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). Method of payment is by PayPal.

Places on this course cost just €195 which includes all course materials, prepared hand outs, email backup, lunch and some goodies to take away. Minimum participants 8 number.

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.

Yours sincerely

Paul Walker

Master Butcher & Charcuterier

True Provenance & Heritage

Blair House Farm will continue to preserve these dying traditions.