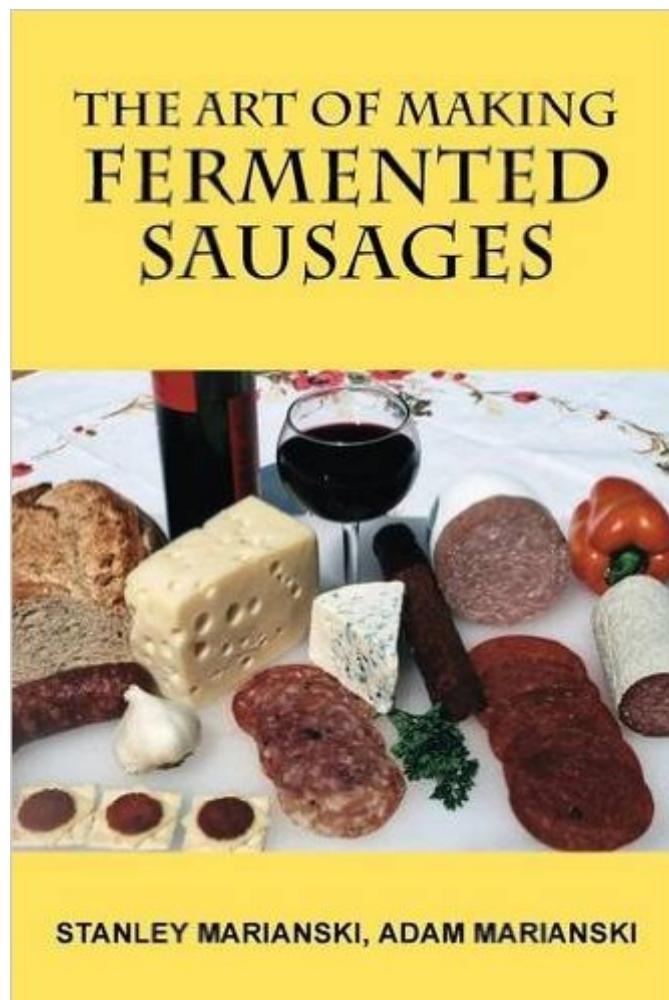


The book was found

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

Paperback: 276 pages

Publisher: Bookmagic LLC; 2 edition (March 17, 2012)

Language: English

ISBN-10: 0982426712

ISBN-13: 978-0982426715

Product Dimensions: 6 x 0.6 x 9 inches

Shipping Weight: 1.1 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 starsÂ See all reviewsÂ (91 customer reviews)

Best Sellers Rank: #48,049 in Books (See Top 100 in Books) #32 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats #66 inÂ Books > Cookbooks, Food & Wine > Canning & Preserving #93 inÂ Books > Reference > Encyclopedias & Subject Guides > Cooking

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.

[Download to continue reading...](#)

The Art of Making Fermented Sausages Home Sausage Making: How-To Techniques for Making and Enjoying 100 Sausages at Home Mastering Fermentation: Recipes for Making and Cooking with Fermented Foods Fermented: A Beginner's Guide to Making Your Own Sourdough, Yogurt, Sauerkraut, Kefir, Kimchi and More Home Production of Quality Meats and Sausages Meat Manual: From steaks to roasts, sausages to casseroles Sourdough: Recipes for Rustic Fermented Breads, Sweets, Savories, and More True Brews: How to Craft Fermented Cider, Beer, Wine, Sake, Soda, Mead, Kefir, and Kombucha at Home Asian Pickles: Sweet, Sour, Salty, Cured, and Fermented Preserves from Korea, Japan, China, India, and Beyond The Nourished Kitchen: Farm-to-Table Recipes for the Traditional Foods Lifestyle Featuring Bone Broths, Fermented Vegetables, Grass-Fed Meats, Wholesome Fats, Raw Dairy, and Kombuchas Fermented Vegetables: Creative Recipes for Fermenting 64 Vegetables & Herbs in Krauts, Kimchis, Brined Pickles, Chutneys, Relishes & Pastes Pick a Pickle: 50 Recipes for Pickles, Relishes, and Fermented Snacks Delicious Probiotic Drinks: 75 Recipes for Kombucha, Kefir, Ginger Beer, and Other Naturally Fermented Drinks Jewelry Making & Etsy Business Box Set: Jewelry Making Instructions and Useful Tips to Guide You Through How to Start Your Etsy Business (Jewelry Making ... Selling Etsy, Esty Selling Success) Art: Painting For Artists - Styles: Acrylic And Oil Painting (art history, art books, art theory, art techniques Book 2) Animation Lab for Kids: Fun Projects for Visual Storytelling and Making Art Move - From cartooning and flip books to claymation and stop motion movie making (Lab Series) Making Art with Wood (Everyday Art) Making Money at Home: Methods to Make Money with Drawing Portraits: How I Made More than \$50,000 Selling Art Online and Offline (Ways to Make Money with Art, Selling Drawings) The Basics of Soap Making: Introduction to Soap Making The Sausage-Making Cookbook: Complete Instructions and Recipes for Making 230 Kinds of Sausage

Easily in Your Own Kitchen

[Dmca](#)