

SaLambi Bresaola

(Wet Uncured Method without Nitrite/Nitrate)

Chef Mark DeNittis
DENCO Enterprises, LLC
Denver, Colorado

| <u>INGREDIENTS</u> | <u>WEIGHTS/MEASURES</u> |
|--|--|
| American Lamb Top Round | 13.5 lbs |
| Sea salt, fine (fine allows for quicker and more even absorption) (If using Cure #2 add 1 Tablespoon) | .3 lbs |
| Peppercorns, (Black, Green, White, Pink) Cracked | 3 to 4 Tablespoons |
| Hot pepper flakes, crushed | 1 teaspoon to 1 Tablespoon (to taste) |
| Bay leaves, crushed | 1 teaspoon |
| Juniper berry, cracked | 1 teaspoon |
| Dried basil | 1/2 teaspoon |
| Dried sage | 1/2 teaspoon |
| Red Wine | 3.2 lbs |

Combine dry ingredients; split dry ingredients into two even amounts.

Truss the lamb top rounds with butcher's twine or small diameter netting to create uniform shapes. Create a natural loops for hanging or simply leave as is if drying on nonreactive racks rather than hanging.

In a nonreactive container, rub lamb top rounds on all sides with the first half of the blended dry ingredients, set aside in a refrigerated area for 2 hours.

Combine remaining dry ingredient mix with red wine. Place lamb top rounds in bin and cover completely with red wine mixture. Allow to marinate in covered container for 15 to 25 days (longer for larger sizes) turning once a day or every other day to allow for proper and thorough salt and flavor penetration.

Remove lamb from red wine mixture. Place on nonreactive racks or hang under refrigeration with slight air circulation to allow for proper drying and safety. Dry to water activity of .85 or lower as being considered shelf stable or having at least 40 percent shrink from the original weight at time of hanging.