

CHEF BRIAN POLCYN

CHARCUTERIE FOR THE MODERN AMERICAN MENU

Co-Author of Charcuterie & Salumi With Michael Ruhlman

ONE DAY CLASS

8:00am to 8:30am - Breakfast, Brief Introduction & Class Photo

8:30am to 10:00am - Seam Butchery - (Compare USDA cuts to Big 8)

One of the objectives for this class is to focus on complete utilization of the animal for maximum profitability, another is respect for the animal. Charcuterie/Salumi plays an important role on the modern American Menu. Showcasing the glorious pig is a serious investment of money, time and space for the Chef and done correctly this method of whole animal breakdown yields an excellent return financially.

Another important aspect to this is we are participating in saving heritage breeds and the small American family farm. We all know that great food starts with great ingredients, the same holds true in this subject matter. A factory raised pig will taste nothing like a natural raised Berkshire, Duroc, Mangalitsa, Hereford or other heritage breed hog.

How you approach the cutting of the carcass depends how it will be cooked or cured. It is extremely important that you realize there are many ways to butcher a pig. Specifically for Italian Salume the big 8 is the most cost effective way to cut the animal. However, if you are doing cuts for cooking (chops, loin etc.) and some curing you have to approach the animal differently, so as not to cut into desirable muscle.

The first part of day one, will cover this completely with extensive discussion and the visual aid of the whole hog.

USDA CUTS	EUROPEAN SEAM BUTCHERY
Butt	Jowl-----Guanciale
Picnic	Neck-----Coppa
Loin	Shoulder-----Spalla
Belly	Loin-----Lonza
Ham	Belly -----Pancetta
	Back Fat-----Lardo
	Ham-----Prosciutto
	Trim-----Sausages

10:00am to 11:30am - PREPARE MEATS FOR PRODUCTION

- Head for Porchetta
- Shoulder for sausage
- Coppa for Schnitzel and roast
- Back fat for pate
- Loin for steak or Scallopini
- Loin and belly for Schinkenspeck

- Pancetta
- Show ham cuts, serrano, prosciutto, culatello, fiocco, noisettes tie for roast and trim for sausage.

11:30am to 12:00pm - BREAK INTO GROUPS AND MIS EN PLACE RECIPES

- Chicken mousseline with chanterelles
- Chicken galantine
- Country terrine with pork liver
- Cured Yolks
- Duck Terrine with pistachios
- English Pork Pie
- Grilled Vegetable terrine
- Mortadella
- Porchetta di Testa or Schinkenspeck
- Spuma
- Caramelized onion and marjoram sausage

12:00pm to 3:00pm - DEMO ABOVE RECIPES

3:00pm to 4:00pm - COOK AND TASTE ITEMS WITH BEVERAGE & CHEESE TASTING

4:00pm to 4:45pm - CLASS ROOM PRESENTATION: PRINCIPLES OF CHARCUTERIE & SALUMI &

SALT is the most powerful ingredient in the kitchen. Its purpose is to extract water from the meat . Pure salt should only be used, never iodized (table salt). Pickling salt, kosher salt and sea salt are preferred. Be careful with some sea salts, as they have a variety of other ingredients, other than sodium chloride mixed in with them.

PLEASE NOTE: All of the above Salts are the same. That said, they are called something different by different manufacturers. All of the above mentioned names are a combination of 94% sodium chloride and 6% sodium nitrite.

These are **VERY** powerful ingredients and the responsible use of these are critical. Why use this scary ingredient in the first place? Its number one goal is to kill botulism. Next it gives a cured flavor, and lastly turns the meat pink. Discuss prague powder #2

CURING AGENTS	
Pink Salt	TCM
Dq Curing Salt #1	Tinted Cure Mix
Prague Powder #1	Insta Cure
Quick Cure	Pink Cure
SALT FORMULAS	
Four (4) oz of Pink Salt	Cures 100 of meat
One (1) oz of Pink Salt	Cures 25# of meat
1t (7g) of Pink Salt	Cures 5# of meat

Fermentation

Natural or introduced, you have to lower the ph to 4.9 or below

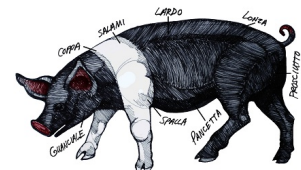
OTHER TOPICS:

- Salami and Fermentation
- Nitrites/Nitrates
- 3 Steps to smoking, wet cure, dry cure, pellicle, hot and cold smoking
- Salting and Drying Curing Meats
- Drying Room Conditions
- Molds In Drying Room

4:45pm to 5:00pm - BOOK SIGNING & DRAWING

SUMMARY OF LEARNING OBJECTIVES

- Butchery technique as it pertains to Charcuterie
- Sausage casing handling
- Basic grind method
- Primary bind
- Sausage stuffing techniques-linking, ring tie & bubble knot.
- Emulsified method for sausage
- Forcemeat & their practical application
- Straight, Country and Mousseline
- Salt box method
- Brine Pump
- The All Important Pellicle
- Whole Muscle Cure Compared To Ground Cure
- Principles Of Charcuterie On A Modern American Menu
- Forcemeat Comparison



I'M CURED

NO VIDEO OR AUDIO RECORDING PERMITTED OF ANY KIND DURING THE CLASS. STILL PHOTOS ONLY. THIS WILL BE STRICTLY ENFORCED.