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# MR CANNUBI SALAMI COTTO

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<b>PRODUCER:</b>	<i>Salt Kitchen Charcuterie</i>
<b>ORIGIN:</b>	<i>Ballarat, Victoria</i>
<b>ANIMAL:</b>	<i>Pig</i>
<b>STYLE:</b>	<i>Cooked salami</i>

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Master charcutier Mick Nunn took the Italian recipe for cooked salami and tweaked it to give this delicious sausage a retro twist that brings back memories of the best school box Strasbourg sandwiches.

Made with free-range pork from large female pigs, which are excellent for salumi production, ground shoulder meat and diced back fat is mixed with spices like fennel seeds, nutmeg, garlic and allspice and pressed into casings. The sausage is double hot smoked over beech wood for an hour for a subtle, smoky aroma.

Perfect for toasties, panini, even pizza, it is good enough to slice thinly to serve on a salumi platter. Some chefs are slicing it thick, cooking it on the flat grill and serving those hot, golden, meaty discs in a brioche bun with an egg for a nice little brekky dish - The McCotto.

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## QUICK FACTS

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<b>Taste:</b>	<i>Smoke, subtle spice, sweet pork</i>
<b>Texture:</b>	<i>Firm, tender, rich, clean finish</i>
<b>Drink with:</b>	<i>German beer, pinot noir, Sangiovese</i>
<b>Eat with:</b>	<i>Crusty bread, sandwich, salume board</i>

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**SAVOUR**  
— and —  
**GRACE**