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ADELAIDE HILLS PORK & FENNEL SALAMI

PRODUCER:	<i>Adelaide Hills Fine Foods</i>
ORIGIN:	<i>South Australia</i>
ANIMAL:	<i>Pig</i>
STYLE:	<i>Fermented Salami</i>

Made by one of Australia's few remaining artisan small goods makers. This is the type of product that we love to support at Savour and Grace.

Using predominantly the shoulder and neck muscles from freshly boned pigs, this salami is all about reflecting and enhancing the exceptional quality of the source meat. The finely ground meat is combined with whole fennel seeds and a nuanced blend of salt and spices. Hand stuffed into skins, traditionally fermented and then left to air dry for a minimum of 6 weeks.

Clean and sweet in flavour, dense and compact in texture with a distinct earthy nose, this is a fine example, and potent reminder of how salami was traditionally made before the industrialization of food production.



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