

# DRY CURED BACON with URSALZ without NITRATE

## I. CHARACTERISTIC

Dry-curing is one of the oldest and most traditional ways to preserve meat. This recipe is based on nitrate-free "URSALZ", a mineral-rich rock salt from the Bavarian Mountains.

Also suitable for Continental Charcuterie products like COPPA, BRESSAOLA etc.

## II. INGREDIENTS FOR SALT BLEND

The basis for the salt blend is **URSALZ**, to which other ingredients can be added:

<b>Ursalz</b>	36 gr/kg meat
<i>Optional ingredients</i>	
Cristallin M (Special Dextrose for faster process)	3-4 gr/kg meat
Poekel Rot (Antioxidant for improved appearance)	3-4gr/kg meat
Lakarom D, natural "sweet" flavour	2-3 gr/kg/meat
Lakarom W, natural Juniper berry flavour	2-3 gr/kg meat
Lakarom H, pure honey extract	2-3 gr/kg meat

## III. METHOD

1. Weigh all ingredients accurately and mix thoroughly.
2. Rub salt-blend into meat. Score rind if necessary.
3. Vacuum pack meat and put in fridge.

Moisture will collect in the bags, Empty the bags every 4-5 days and reseal. The collected brine can be used as a base for a soaking brine. Turn over the bags when resealed.

Alternatively, the salted meat can be packed tightly into a plastic tray. Salt the meat as above and also put a thin layer of salt in the bottom of the tray and between every layer of meat.

Put a plastic board on top and a heavy weight on the board.

4. After the dry-curing period which should take depending on the size of the individual muscles.  
Rule of thumb: 2 days per kg meat

## IV. USEFUL TIPS

1. Meat-selection is very important for a satisfactory dry-curing process. **AVOID PSE MEAT**
2. The LAKAROM-products are completely naturally and do not contain any declarable substances.
3. Dry-curing is to a certain extend "trial and error". Only with experience will salt levels and curing times for a given piece of meat be consistent.

*The above recipe and method is accurate to the best of our knowledge. Yet no responsibility or liability can be accepted for any eventual product failure.*