Deli Special

CIAUSCOLO SALAMI



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Ciauscolo (sometimes also spelled ciavuscolo or ciabuscolo) is a variety of Italian salame, typical of the Marche region (especially in the Province of Macerata). Ciauscolo gained Protected Geographical Indication status in 2009.

Ciauscolo is a smoked and dry-cured sausage, made from pork meat and fat cut from the shoulder and belly. It is spiced with black pepper and garlic, and in some rare cases *vincotto*. The meat is finely ground, mixed with the spices and cure, stuffed into wide hog middles, and left for a 12- to 24-hour drying period. Once the surface has become tacky, the sausage is cold-smoked over juniper branches for two days, then hung to cure. Although it can be aged for a month or more, it is typically eaten after only a brief two weeks.

The result is a very soft, moist sausage which can be spread on bread, in a manner similar to some *pâtés*.

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