

Mortadella Bologna PGI: production method

Here follow the production method of the famous Italian specialty:



01. The lean parts of the pork are cut into small pieces of and mixed. The meat grinder transforms the mixture into a creamy and homogeneous dough.

02. The healthiest fat of the pork, generally taken from the animal's throat, is cut into small cubes (the 'lardelli'). The cubes undergo a fast heating and drying process that removes the oily part.



03. The cubes are mixed with the dough ('impastatura'). Salt, spices and, if desired, fresh pistachios are added.

04. The creamy mixture is stuffed ('insaccamento') in a natural or synthetic bladder. Mortadella is tied with ropes, this way its shape is not modified by the cooking.



05. Mortadella is cooked ('stufatura'), using special dry air stoves (*1).

06. Mortadella is quickly cooled using a shower of fresh water.

The Mortadellas are now ready for tests, packaging and shipment.

Nota:

*1: The cooking duration may vary from 8 to 24 hours, depending on the internal temperature of the Mortadella, that must reach at least 70°C.



Read more:

<https://www.webfoodculture.com/mortadella-bologna-history-info-interesting-facts/>