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| **Name of Recipe:** | Neapolitan salami recipe |
| **Author:** | Andrea Napoli |
| **Origin:** | Campania, Napoli |
| **Characteristics:** | It is done in January after the killing of the pig |
| **Who created It:** | The Napoli family |
| **Why Is It special:** | Because it is a family tradition |
| **When do I eat it:** | After January and after having matured them |
| **Ingredients:** | Pork Dough  Fine pepper  Double pepper  Salt chilli pepper |
| **Preparation:** | The meat is cut and minced. In the dough you need fine pepper, double pepper, salt, chilli pepper and at the end knead well until the meat sticks to your hands. When the meat is ready, tale it and put it in a machine where the intestine wraps the meat dough. The meat must dry after a month and then it is ready to be eaten. |
| **Servings:** | A single piece, served for several people |
| **Cooking time:** | Half day |
| **Picture:** |  |