

Squeal

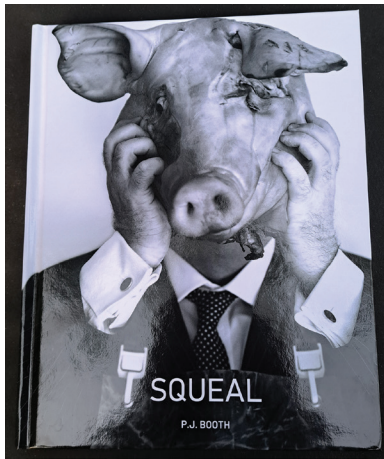
Author P.J. Booth

Self-published

S*queal*, the third book published by Peter Booth, takes charcuterie to a whole new level, and assumes the reader has the basics under their belt. Born from a pre-covid trip to Europe and lockdown boredom, Booth explores the more exotic reaches of charcuterie.

In his prologue, Booth says that for those who wish to go further with charcuterie, “It is for those who made the journey and want to continue. It makes no apologies. Nor do I. It is for the brave...”

With that in mind, ‘*Squeal*’ gives a brief revisit to the basics before diving headlong into unique charcuterie recipes peppered with anecdotes of his trip to Europe before the pandemic and the experiments conducted during Melbourne’s longest lockdown in the world.



The first recipe chapter focuses on air-dried sausages – using the technique to describe them rather than the regional origins.

Each recipe is given ingredients based on a specific weight of meat whereby the salts, spices and herbs are given as a percentage, rather than grams.

Recipes are sourced from France through to Croatia, from duck to pork.

Whole muscle products – venison, hams, bresaola, pork shoulder, jambon are given the same guidance.

Not often considered in the world of charcuterie are seafood proteins, air-dried tuna sausage in a casing definitely fits that category. Accompaniments such as French Anchovy Sauce uses preserved anchovies as the base.

Octopus carpaccio or pickled, pickled prawns and mussels, are unabashedly included as a cured meat.

Booth ventures into ‘The Variations’ where well recognised products, mostly bacon, are given a make-over with experimentation – beef bacon, bacon with Indian spice mixes, bacon using the jowl and lamb bacon, pork loin cured like bacon...

From here ‘*Squeal*’ delves into The Unusual Products with duck stuffed with pate and pistachio, which is eaten cold, therefore a charcuterie.

Smoked ox tongue and other offal are also given the full treatment with warnings that it is truly for the brave.

Available from Books for Cooks, retailing at \$75.

See page 35 for details on how to win a copy. ■