



INGREDIENTS

- 300g dry tea biscuits or plain cookies, roughly broken
- 150g unsalted butter, softened
- 200g dark chocolate (50–70% cocoa)
- 2 eggs
- 100g caster sugar
- Powdered sugar, for coating

Un po' di tutto

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Chocolate Salami



MAKES: 10–12 SLICES



PREP TIME: 30 MIN



CHILL TIME: 6+ HRS

DIRECTIONS

1. Melt the chocolate and let it cool slightly.
2. In a large bowl, whisk the butter and sugar until pale, light, and creamy.
3. Add the eggs one at a time, whisking well after each addition.
4. Slowly whisk in the melted chocolate until fully combined.
5. Fold in the broken cookie pieces, leaving some larger chunks for texture.
6. Divide the mixture into two portions and place each onto a large sheet of parchment paper.
7. Roll tightly into log shapes, twisting the ends to compact the mixture.
8. Wrap each log in foil to help tighten and hold the shape.
9. Chill for at least 6 hours, preferably overnight (up to 4 days).
10. Just before serving, unwrap and roll in powdered sugar to coat.



NOTES:

- Great Value alphabet cookies work well.
- Freezes very well for longer storage.
- Best sliced cold with a sharp knife.