

# Chocolate Salame

## Ingredients

- 250g Dark Chocolate (70% Cocoa Solids)
- 250g Amaretti (Crunchy Ones) Or Rich Tea Biscuits
- 100g Unsalted Butter, Softened
- 150g Caster Sugar
- 3 Free-Range Eggs
- 2 Tbsp Amaretto Liqueur
- 2 Tbsp Cocoa Powder
- 75g Almonds, Roughly Chopped
- 75g Hazelnuts, Roughly Chopped
- 50g Pistachios, Roughly Chopped
- 1 Tbsp Icing Sugar, To Decorate



# Chocolate Salame



## Method

- In the microwave (following the manufacturer's instructions) or in a heatproof bowl suspended over a saucepan of simmering water (but not touching the water), melt the chocolate until smooth. While the chocolate's melting, put the biscuits into a large freezer bag, seal and bash them with a rolling pin until you have a bag of rubble – not dust. When the chocolate's melted, remove it to a cold place (not the fridge) and set aside to cool.
- Cream the butter and sugar together in a large bowl and make sure the mixture is soft and superlight.
- Gradually, and one by one, beat in the eggs. Don't worry if the mixture looks curdled at this stage. Then beat in the amaretto liqueur.

# Chocolate Salame



## Method

- Push the cocoa powder through a little sieve or tea strainer into the cooled chocolate, and, with a small rubber spatula, stir till combined, then beat this into the egg mixture too.
- When you have a smooth chocolate mixture in front of you, tip in the chopped nuts and crushed biscuits. Fold these in firmly but patiently to make sure everything is chocolate-covered. Transfer this mixture, still in its bowl, to the fridge to firm up a bit for 20-30 minutes. Don't leave it for much longer than this or it will be difficult to get out of the bowl to shape.
- Unroll and slice off two large pieces of cling film, overlapping them, so that you have a large cling-covered surface to roll the chocolate salame out on. Tip the chocolate mixture out in the middle of this and using your hands mould the mixture into a fat salame-like log, approximately 30cm/12in long.

# Chocolate Salame



## Method

- Cover the chocolate log completely with the cling film, and then firmly roll it, as if it were a rolling pin, to create a smooth, rounded cylinder from the rough log you started with. Twist the ends by grasping both ends of the cling film and rolling the sausage-log towards you several times. Then put it in the fridge for at least six hours – though preferably overnight – to set.