

## CHOCOLATE SALAMI



Chocolate salami is another easy and delicious dessert for Christmas or any other occasion. This beautiful and original no-bake dessert is popular in many countries, apically in Italy such as salame al cioccolato. It is look like sausage but behind this sausage hiding very tasty dessert.

### Ingredients (yelds 2 sausages):



200 g biscuits such as Munchy's Original Marie Biscuit

250 g dark chocolate

90 g butter, unsalted

1 tsp vanilla extract

2 tbsp milk

100 g pistachios, toasted

2-3 tbsp liquor coffee (optional)

Pinch salt

Powdered sugar for coating, the necessary

Instead of pistachios you can use almond, pecans, hazelnut or any other nuts that you like  
For extra flavor you can add any liquor that you like or brewed coffee (optional)  
If you are not using coffee or liquor, use the same amount of milk instead (optional)

**Preparation:**

1. Crush the biscuits
2. Melt chocolate and butter over double boiler, until completely smooth.
3. Remove from heat and add alcohol or coffee (optional), milk, vanilla extract, crushed cookies, pistachios, salt and mix until combined.
4. Spread half the mixture onto plastic wrap and shape it into a log.
5. Roll the plastic wrap and twist the ends to seal.
6. Roll back and forth few times to make the log evenly round.
7. Repeat with remaining mixture.
8. Refrigerate for at least 2-3 hours until firm.
9. Remove the plastic wrap, dust with powdered sugar from all sides or roll in powdered sugar.
10. Brush off excess sugar.
11. To give it an authentic salami look Wrap it up in kitchen twine.
12. Keep refrigerated.
13. Cut into slices and serve.