

Posted on 25 May 2015

*by Francesca Verrucci*

# Salame di Cioccolato



## Ingredients

(makes 2 logs)
150g tea biscuits (like Petite Beurre)
80g caster sugar
80g unsalted butter, softened
50g unsweetened cocoa powder
3 tbsp milk or coffee or liquor (or a combination of these liquids)
cocoa powder and icing sugar, to dust

## Preparation

1. Break the biscuits in small pieces (I usually place them in a food bag and break with a meat pounder - do not use a food processor as crumbles would be to fine) and transfer into a large bowl.
2. In another bowl, using a whisk or an electric mixer, beat butter and sugar until pale and fluffy.
3. Add the cocoa, sifted, and combine.
4. Pour the cocoa mixture into the bowl with chopped biscuits, add the milk (or coffee or liquor) and stir until the mixture comes together.
5. Divide the dough in two even parts and shape them into logs with a 4 cm diameter.
6. Roll each up tightly in plastic film, twisting the ends to seal. Refrigerate for at least 4 to 6 hours, until firm.
7. To serve, unwrap, dust with a mix of cocoa powder and icing sugar sifted together and slice.
8. It keeps in the fridge for up to 1 week, in a airtight container or well wrapped in cling film..
9. Notes
10. • It is possible to add to the dough chopped nuts (hazelnut, pistachios and almonds work well with chocolate), chunks of chocolate, dried fruits.
11. • For a richer version you can substitute the cocoa powder for melted chocolate (about 100g). In this case you will probably need to reduce the amount of sugar to 50g.
12. • The dough can also be flavored, according to your liking, with vanilla, orange zests, almond extract.

## Cooks Note

Recipe Contributed by Francesca Verrucci of Kitchen in the Sand.