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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 crumbs would be too 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 an 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.

