

CHOCOLATE SALAMI



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INGREDIENTS

— Available at Mediterranean Foods

- 250g of dark chocolate
- 3 tablespoons of bitter cocoa powder
- 400g of Digestive biscuits
- 250g of butter
- 3 egg yolks
- 3 tablespoons of sugar
- 60ml limoncello liqueur

METHOD

1. Take a long sheet of baking paper, place the Digestive biscuits on it and fold over and with a glass, crumble the biscuits coarsely.
2. Melt the squares of dark chocolate in a bain-marie.
3. In a bowl put Digestive biscuits, the melted dark chocolate, the butter cut into very small pieces (it must be at room temperature), the slightly beaten egg yolks, the sugar, the bitter cocoa powder and the limoncello. Mix the ingredients well.
4. Pour the mixture on a sheet of aluminum foil and shape into salami, wrap and seal the edges well. Put the chocolate salami in the refrigerator for about 4 hours.
5. Before serving, sprinkle with icing sugar and cut into slices.

Buon Appetito!

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