

Salame di Cioccolato (Chocolate Salami)

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Sweet and satisfying, this chocolate "salami" is always a crowd pleaser — and, even better, is very easy to make. Our recipe calls for only a few simple ingredients; as always, quality is key. We recommend using the finest chocolate, made with criollo cocoa and all-natural vanilla, and pure crunchy cookies.

COURSE: Sweet

DIFFICULTY: Easy

PREPARATION TIME: 30 minutes preparation, 12 hours rest

Once you pick up rich dark chocolate and pure crunchy cookies at incredible prices, create this chocolate salami!

Yield: 1 salami (10-12 servings)

7 ounces dark chocolate*

10 ounces plain cookies,* crushed

14 tablespoons (1¾ sticks) unsalted butter, softened



½ cup granulated sugar
2 large eggs
6 tablespoons rum (or different spirit, if desired)

Melt the chocolate in the top of a double boiler.

Beat the butter with the sugar with a hand mixer until light and fluffy. Add the eggs, and beat until incorporated. Add the melted chocolate, and beat until incorporated. Add the rum, and — you guessed it — beat until incorporated. Finally, fold the crushed ladyfingers into the mixture.

Place a large sheet of waxed paper on a work surface. Pour the chocolate mixture onto the paper, and shape it into a cylinder, rolling the parchment paper around it and twisting the ends so that it resembles a large candy in a wrapper. Wrap the entire cylinder in aluminum foil, and refrigerate until firm, at least 12 hours.

To serve, unwrap the chocolate cylinder, and use a serrated knife to cut thick delicious slices.

Buon appetito!

This recipe was first published courtesy of [Eataly Magazine](#) [2].

Find the original recipe [here](#) [3].



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