

Dark and White Chocolate Salami

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Prep. time : 20 minutes

Cook time : 0 minutes

Ready in 20 minutes plus cooling

Level : Basic

Ingredients:

Dark Chocolate Salami:

- Dark chocolate 55% cocoa solids 100g (3.5oz)
- Cream 35% 50g (1.8oz)
- Butter 30g (1oz)
- Rum 10g (1Tbsp)
- Cinnamon 2g (1/4Tsp)
- Lotus biscoff cookies, crushed 75g (2.6oz)
- Blanched almonds, toasted and chopped 85g (3oz)
- Candied orange 30g (1oz)
- Powdered sugar for dusting

White Chocolate Salami:

- White chocolate 150g (5.3oz)
- Cream 35% 50g (1.8oz)
- Butter 30g (1oz)
- Kirsch liqueur 10g (1Tbsp)
- Butter cookies, crushed 75g (2.6oz)
- Pistachios 85g (3oz)
- Freeze-dried raspberries 15g (1/2oz)
- Powdered sugar for dusting

Directions

1. To make dark chocolate salami melt dark chocolate in the microwave on low heat. Add warm cream, and stir well until combined. Then add softened butter and stir until it melts. Add rum and ground cinnamon and stir well to combine.
2. Next, add crushed cookies, chopped almonds and candied orange and stir until everything is incorporated. Leave this mixture on the counter until it starts to set.
3. Put some cling film onto the counter, and transfer the mixture onto it. Wrap it, twist the ends and form it into a sausage shape. Then, place the salami in the fridge until it completely sets.
4. To make white chocolate salami melt white chocolate in the microwave on low heat. Add warm cream, and stir well until combined. Then add softened butter and stir until it melts.
5. Add kirsch liqueur and stir well to combine.
6. Next, add crushed cookies, pistachios and freeze dried raspberries and stir until everything is incorporated. Leave this mixture on the counter until it starts to set.
7. Put some cling film onto the counter, and transfer the mixture onto it. Wrap it, twist the ends and form it into a sausage shape. Then, place the salami in the fridge until it completely sets.
8. When chocolate salami are set, dust them with powdered sugar, and cut a couple of slices.
9. There, your delicious chocolate salami are done! Enjoy and Merry Christmas!