

# Chocolate Salami

Makes two logs

## Ingredients:

7 oz. dark chocolate

3 oz. butter

1/3 cup white sugar

2 tablespoons. brown sugar

1 egg plus 1 egg yolk

6 oz of plain cookies( tea biscuits or digestive cookies)break cookies into small pieces.

1/2 c pistachios

1/2 c. sliced almonds, toast and chop nuts

2 tabbsp. Powdered sugar

## Directions

Melt chocolate and butter in pot over boiling water, stir frequently, until smooth.

In bowl mix eggs plus sugars and vanilla, mix well.

Add to chocolate mixture and stir well and frequently until sugars melted, 4-5 minutes.

Remove chocolate mixture from heat.

Add cookies and nuts to mixture and stir well with spatula, let cool for 15 minutes.

Divide mixture evenly, turn each section onto parchment paper.

Roll into 2 logs and wrap up with parchment paper, twist ends, put in refrigerator for 24 hours

Unwrap and coat with powdered sugar, slice 1/4 inch slices and serve.