



# CHOCOLATE SALAMI

*Shambles Restaurant*

## INGREDIENTS

0 MINUTES 2 SERVINGS

75g x pasteurised egg yolk  
150g x sugar  
175g x soft butter  
100g x 100% cacao powder  
225g x mixed nuts  
125g x dry fruits ( figs  
prunes  
apricots )  
20 x savoiardi biscuits

## TAGS

#CHRISTMAS #shamblesteddington #chocolate #salami #nuts #chocolatesalami



1

Roughly chop the mixed nuts and soft dry fruit



2

Whisk your eggs and sugar until pale



3

Add your cacao and butter





4

whisk for a further 4/5 mins



5

Chop the savoirdi biscuits to 1cm pieces



6

Add savoirdi biscuits, nuts and fruit to your chocolate mix



7

Place on cling film and prepare to roll



8

Roll in cling film as tightly as possible and place in fridge for a minimum 3/4hrs.



9

Once cool slice



10

Great with caffè

