



DESSERT	
Salame cioccolato	
Chocolate salami	
DIFFICULTY	
Homemade chocolate dessert with Nutella about 20/30 slices	
INGREDIENTS:	
• Nutella 200gr. – 7oz.	
• Mascarpone cheese 226gr. – 8oz.	
• Butter biscuit 200gr. – 7oz.	
PREPARATION	
<p>Crush the butter cookies, set aside.</p> <p>In a large bowl, mix Nutella and mascarpone.</p> <p>Add the chopped cookies and mix.</p> <p>Place the dough on a baking paper, shape the dough as a salami, long and cylindric.</p> <p>Roll up the log in the parchment paper and twist the ends to seal. Roll back and forth on a work surface a few times to make the log evenly round.</p> <p>Freeze the log until firm, about 2 hours.</p> <p>Spread the confectioners' sugar on a dinner plate. Remove the baking paper wrap from the log, then roll it in the sugar until coated. Using a pastry brush, brush away the excess sugar.</p> <p>Using a sharp knife, cut the logs into 1/2-inch-thick slices and serve.</p> <p>The dessert can be frozen for up to 1 month.</p> <p>Chocolate salami is not a meat product. The appellation "salami" stems from physical resemblance. Like salami, chocolate salami is formed as a long cylinder and is sliced across into discs for serving. These discs are a brown, chocolaty matrix (like the red meat of salami) peppered with bright bits of cookie (like the white flecks of fat in salami).</p>	
YOUR PERSONAL NOTES	

