



Chocolate Salami

Recipe by Mimi Jardim taken from her cookbook MY Portuguese Kitchen

Serves: 16-20

Cooking: 2hrs

Difficulty: Easy

Ingredients :

- 20ml softened butter
- 200g Selati castor sugar
- 2 eggs
- 200g hot chocolate powder
- 200g Marie biscuits
- Selati Icing Snow for dusting

Methods :

- Beat together the butter, sugar, eggs and chocolate powder.
- Crush the biscuits roughly, then fold into the chocolate mixture.
- If the mixture is very soft, place into the refrigerator for a while to firm up.
- Dust a sheet of baking paper with icing sugar, then place the mixture onto the dusted paper.
- Use the paper to shape into a log, wrap in the paper, then refrigerate until set.
- Cut into slices to serve.