

## CHOCOLATE SALAMI

*Chocolate salami is a much-loved dessert, which does not need baking. This recipe is quick and simple, and the result is absolutely delicious: it is hard to stop after just one slice. There are very few ingredients, which are easy to find: dry cookies, sugar, cocoa, eggs and Marsala. The only trick is to leave it to stand in the fridge or freezer, to shorten the waiting time. As a final touch, this recipe includes a sprinkling of powdered sugar to cover the dessert. To make it even more impressive, you can serve the chocolate salami tied with string on a wooden chopping board, just as you would a real salami.*



### INGREDIENTS:

**50 g / 1¾ oz butter**  
**50 g / 1¾ oz sugar**  
**50 g / 1¾ oz Zaini cocoa**  
**200 g / 7 oz dry cookies**  
**50 g / 1¾ oz eggs**  
**20 g / ¾ oz Marsala**



Difficulty  
**EASY**



Preparation  
110 min



Portion  
4

**1**

To prepare a chocolate salami, mix coarsely chopped dry cookies and cocoa powder in a bowl.

### CONSIGLIO

You can replace the cookies in the mixture with meringues. The result is a lighter coloured chocolate salami. If you want a gluten-free version, choose gluten-free cookies.



- 2** Stir in butter at room temperature, sugar, eggs and Marsala. Mix everything until even.



- 3** Pour mixture onto a sheet of baking paper, give it the shape of a salami, and wrap up. Leave to stand in the fridge for six to eight hours, or in the freezer for two hours. Roll chocolate salami in powdered sugar, and serve sliced.

