QUEEN
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PREP: 30 min + chilling
COOK: 10
SERVES: 2 logs

Chocolate Salami

Take your Christmas charcuterie board to the next level with our chocolate salami, packed with fragrant cinnamon, punchy crystalised ginger and a little crunch from assorted nuts and biscuits.

Ingredients

200g dark cooking chocolate, chopped

100g unsalted butter

1 tsp Queen Vanilla Bean Paste

cup (75g) white sugar

2 tbsp (25g) brown sugar

1 large egg

1 large egg yolk, extra

170g plain sweet biscuits (arrowroot, marie), coarsely crushed

1 cup (120g) mixed nuts: pistachios, hazelnuts & almonds

50g crystallised ginger, finely chopped (optional)

Method

STEP 1

In a medium heatproof bowl, combine chocolate and butter. Place bowl over a saucepan of simmering water and stir until melted.

STEP 2

In separate bowl, combine Vanilla Bean Paste, sugars, egg and egg yolk and whisk to combine. Add to chocolate mixture over simmering water. Stirring constantly, continue to cook until sugar has dissolved and mixture is smooth, about 5-10 minutes. Remove from heat.

STEP 3

In a large bowl, combine biscuits, nuts and crystallised ginger. Add chocolate mixture to biscuit mixture and stir well.

STEP 4

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Ingredients

2 tbsp (25g) icing sugar

Method

Immediately divide the chocolate mixture into two between two sheets of cling wrap. Roll up in cling wrap and twist ends. Refrigerate the logs for 1-2 hours or until firm. Roll in icing sugar and allow to sit for 10 minutes at room temperature before cutting into slices to serve.

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