

## Salame di Cioccolato (Chocolate Salami)

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Sweet and satisfying, this chocolate "salami" is always a crowd pleaser — and, even better, is very easy to make. Our recipe calls for only a few simple ingredients; as always, quality is key. We recommend using the finest chocolate, made with criollo cocoa and all-natural vanilla, and pure crunchy cookies.

**COURSE:** Sweet

**DIFFICULTY:** Easy

**PREPARATION TIME:** 30 minutes preparation, 12 hours rest

Once you pick up rich dark chocolate and pure crunchy cookies at incredible prices, create this chocolate salami!

Yield: 1 salami (10-12 servings)

7 ounces dark chocolate\*

10 ounces plain cookies,\* crushed

14 tablespoons (1¾ sticks) unsalted butter, softened



½ cup granulated sugar  
2 large eggs  
6 tablespoons rum (or different spirit, if desired)

Melt the chocolate in the top of a double boiler.

Beat the butter with the sugar with a hand mixer until light and fluffy. Add the eggs, and beat until incorporated. Add the melted chocolate, and beat until incorporated. Add the rum, and — you guessed it — beat until incorporated. Finally, fold the crushed ladyfingers into the mixture.

Place a large sheet of waxed paper on a work surface. Pour the chocolate mixture onto the paper, and shape it into a cylinder, rolling the parchment paper around it and twisting the ends so that it resembles a large candy in a wrapper. Wrap the entire cylinder in aluminum foil, and refrigerate until firm, at least 12 hours.

To serve, unwrap the chocolate cylinder, and use a serrated knife to cut thick delicious slices.

### **Buon appetito!**

This recipe was first published courtesy of [Eataly Magazine](#) [2].

Find the original recipe [here](#) [3].



**Source URL:** <http://iitaly.org/magazine/dining-in-out/eataly-magazine/article/salame-di-cioccolato-chocolate-salami>

### **Links**

[1] <http://iitaly.org/files/chocolate-salame.jpg>

[2] [https://www.eataly.com/us\\_en/magazine/](https://www.eataly.com/us_en/magazine/)

[3] [https://www.eataly.com/us\\_en/magazine/eataly-recipes/recipe-chocolate-salami/](https://www.eataly.com/us_en/magazine/eataly-recipes/recipe-chocolate-salami/)