

CHOCOLATE SALAMI

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Ingredients:

- 12 ounces of semisweet chocolate or chocolate chips
- 1/2 cup slivered almonds
- 1/2 cup chopped walnuts
- 2 long or 5 short biscotti cookies, coarsely crushed
- 6 tablespoons room temperature unsalted butter
- 1/4 cup liquid (combination of warm brewed coffee, 1 tablespoon cognac, 1 teaspoon vanilla)
- pinch of salt
- 1/2 cup confectioner's sugar

Optional Ingredients:

- 1 teaspoon cayenne pepper
- chopped pecans
- orange zest



Preheat oven to 350 degrees. Spread the almonds, walnuts and crushed biscotti in a single layer on a baking sheet. Bake until the nuts are lightly toasted, 6 to 8 minutes. Cool completely. Chop chocolate finely with a sharp knife (or use chocolate chips) and place in a heat-proof mixing bowl.

Microwave on high for 30 seconds. Remove and stir. If chocolate is not thoroughly melted, microwave for another 10 seconds. Repeat if necessary but do not overheat the chocolate.

Remove chocolate from the microwave and add room temperature butter. In a 1/4 cup measuring cup pour 1 tablespoon cognac and 1 teaspoon vanilla. Add warm coffee to fill the measuring cup. You should have a total of 1/4 cup of liquid. Add a pinch of salt and stir in the coffee mixture until smooth. Add the almonds, walnuts, biscotti pieces and stir until combined. Cover the bowl and refrigerate until firm but moldable, 1 1/2 to 2 hours.

Divide the chocolate mixture in half. Place half of the mixture in the center of an 18-inch-long piece of plastic wrap. Using a spatula form the mixture into a log, about 7 inches long and 2 inches in diameter. Roll the log in the plastic and twist the ends to seal. Roll back and forth on a work surface a few times to make the log evenly round. Repeat with the remaining chocolate mixture. Refrigerate the logs until firm, about 1 hour.

Remove the plastic wrap from the logs and roll them in the confectioner's sugar until coated. Let the logs sit at room temperature for 15 minutes. Using a sharp serrated knife cut the logs into 1/2-inch-thick slices and serve. Enjoy!