

Chocolate salami

By all means substitute different fruits, nuts and cookies according to taste or what you have in the cupboard!

Makes: 2 salami (yielding approx 20 slices each)



375g good quality dark chocolate, cut or broken into small pieces

125g unsalted butter, in cubes

50g flaked almonds, walnuts or other nuts, toasted

125g mixed dried and candied fruit

200g cookies, stale cake or lightly toasted sweet bread, crumbled

a good pinch of salt

2 tbsps rum or brandy

icing sugar

1. Place chocolate and butter in a bowl over a pan of barely simmering water and let melt, stirring gently occasionally with a rubber spatula. Take care not to get any liquid in the chocolate or let it get too hot or it may 'seize' - ie go grainy.
2. Meanwhile mix nuts, fruits, crumbled cookies and salt in a bowl.
3. Once chocolate has melted and the mixture is smooth, pour it over the nuts and fruits and use a spatula to combine. Mix in the rum or brandy too.
4. Place bowl in fridge to cool for around an hour until cooled but still malleable.
5. Place a large sheet of clingfilm on the table and dollop half the salami mix on top. Using the clingfilm to help you, roll the mixture into a sausage shape and wrap up tightly in the clingfilm into a tight, even cylinder. Twist the ends of the clingfilm to hold the salami in place. Repeat with other half of the mix. Chill until completely firm, several hours or overnight.
6. Sift some icing sugar over the table to create an even dusting. Unwrap the solid salami and roll it in the icing sugar to coat, sifting more over the top if needed - it should look like mould on the outside of your salami! Wrap in clean clingfilm, tie the ends with string and keep chilled. Bring out of the fridge about an hour before you want to unwrap and slice it.