

Chocolate Salami

New York Times



- 8 ounces shortbread cookies, tea biscuits, chocolate wafers or graham crackers (store-bought is fine), to make 2 cups cookie bits
- 1 1/3 cups hazelnuts, chopped toasted, or walnuts or pecans
- 16 tablespoons unsalted butter
- 1 1/2 cups sweetened condensed milk
- 9 ounces bittersweet chocolate, in bars or chips
- 2 tablespoons unsweetened cocoa powder
- 2 teaspoons kosher salt, or 1/2 teaspoon table salt
- 1/2 cup powdered sugar

Per Serving (excluding unknown items): 113 Calories; 9g Fat (65.6% calories from fat); 2g Protein; 8g Carbohydrate; 1g Dietary Fiber; 9mg Cholesterol; 85mg Sodium; 5g Total Sugars; trace Vitamin D; 24mg Calcium; trace Iron; 59mg Potassium; 33mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 72

Commenters mention adding a dash of rum, or a sprinkle of espresso powder, a dash of cayenne, or crystallized ginger. Orange zest and Kirsch were also mentioned. Some attribute the recipe to Germany and many to Italy. NOTES: chef Bonnie Morales Frumkin upgraded this recipe from a treat her Russian family often made during the Soviet era as a way to stretch precious supplies like cookies and cocoa powder.

1. Place cookies in a bowl and use a masher to crush them into bits. (The biggest pieces should be no larger than 1/2-inch square.) Dump mixture into a colander and shake to remove most of the tiny crumbs. You should have about 2 cups pieces remaining. Return to bowl and add nuts.
2. In a medium saucepan, melt butter over low heat. Whisk in condensed milk. If using bar chocolate, break into medium-size pieces. Add chocolate, cocoa powder and salt, and whisk until chocolate is melted and mixture is smooth, about 2 minutes.
3. Scrape chocolate mixture into bowl with cookies. Stir together and set aside at room temperature for 15 minutes to firm up.
4. Meanwhile, lay 2 sheets of aluminum foil, each about 18 inches long, on a work surface. Top each with a sheet of waxed or parchment paper. Divide cookie mixture between the two. Using paper and your hands, shape and roll mixture into two cylinders of dough, each about 12 inches long and 1 1/2 inches in diameter. Roll dough up in the paper, then again in foil. Roll on the work surface to make sure the log is even, then twist the ends of the foil to secure.
5. Refrigerate the logs until firm, at least 1 hour. After 1 hour, check to make sure they are setting evenly. If necessary, roll on the work surface again until smooth (no need to remove the foil and paper). Refrigerate until fully set, another 2 hours or up to 3 days. If the log isn't quite round, you can mold it another time - just leave out at room temp for about an hour, then roll the log on the countertop.
6. When ready to serve, remove logs from refrigerator and unwrap them on a work surface. Sprinkle confectioners' sugar over them, turning to coat. Shake off excess and use a thin or serrated knife to slice into 1/4-inch rounds. Can be sliced in narrower slices if you're careful. Plate and serve, or refrigerate up to 2 hours.