

Chocolate Salami

7 oz good dark chocolate, chopped roughly
3 oz unsalted butter
1/3 cup white sugar
2 Tbl brown sugar
½ tsp vanilla extract
1 large egg, plus 1 large egg yolk
6 oz shortbread or sugar cookies, crushed coarsely
1 cup pistachios, almonds, or pecans (or combination)

Melt chocolate and butter in a double boiler.

In a medium bowl whisk together the sugar, vanilla, egg and yolk.

When the chocolate is melted, whisk in the egg mixture and continue cooking 4-5 minutes, until sugar is dissolved, and mixture is smooth. Remove from heat.

Stir in cookies and nuts. Let cool and thicken slightly. You can put the mixture in the refrigerator for 10-15 minutes or in the freezer for 5 minutes.

Divide the mixture evenly on to two pieces of parchment or waxed paper. Roll tightly into logs.

Refrigerate overnight.

Unwrap the logs and roll thoroughly in powdered sugar.

Slice into quarter inch slices and serve.

These logs can be stored in the refrigerator up to 1 week, or frozen up to 6 weeks. Thaw before cutting.