



Chocolate Salami

Spats and Chef Dan are making a delicious sweet that's the ultimate holiday treat. And psst, it's not actually salami – it's mostly chocolate! Its shape and crunchy bits inside just make it look like salami. Have fun making this recipe on your own by adding your own favorite dry mix-ins!

Salami Log Ingredients:

- 1 ½ cups 74% chocolate chips
- ¼ cup unsalted butter, cut into cubes
- 1 pinch kosher salt
- 3 tablespoons whole milk
- ¾ teaspoon vanilla extract
- Powdered sugar, for garnish
- Butcher's twine, for garnish

Dry Ingredients for Cherry-Ginger Salami:

- 1 cup crumbled animal crackers
(or substitute with dry, crisp cookie)
- ½ cup dried cherries
- ¼ cup chopped candied ginger

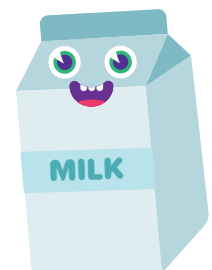
Dry Ingredients for Marshmallow-Cereal Salami:

- 1 cup cereal puffs
- ½ cup mini marshmallows
- ¼ cup chopped candied coconut

STEP 1 Stir dry ingredients together in a small bowl. Set aside.

STEP 2 Ask a grown-up: heat a few inches of water in a small saucepan over medium heat until simmering, then place a large heat-safe bowl on top.

STEP 3 Ask a grown-up: Add chocolate, butter, and salt to the bowl, then stir until smooth and melted using a silicone spatula. Remove bowl from top of saucepan and turn off heat.



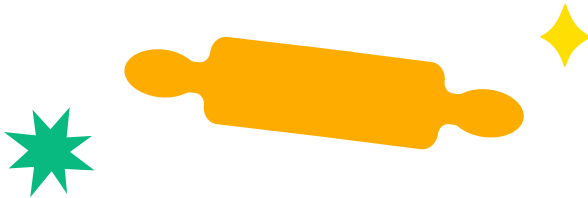
STEP 4 Whisk milk into chocolate mixture. It may look grainy at first, but keep whisking until smooth, thick, and glossy. Add in vanilla extract.

STEP 5 Fold in your dry mix. It may look like too much, but keep stirring.

STEP 6 Place bowl of chocolate mixture in fridge for 30-45 minutes until chilled but still moldable.

STEP 7 Remove parchment paper over log, and shape with hands or kitchen tools until the log is smooth and about 12 inches long. Twist ends of parchment paper, and put log back in fridge to chill for 1-2 hours, until solid.

STEP 8 Remove from fridge and unroll parchment paper. Place powdered sugar in sieve and sprinkle over log, coating all sides. Pat sugar onto log to make it look like salami. Using butcher's twine, tie the log. Ask a grown-up: cut log into rounds to serve.



FOLD



Do you have a special family recipe?
Use this blank recipe card to write down the ingredients and steps together!