

Chocolate Salami



PREP: 10 MINS
CHILL: 2 HOURS +



18 SERVINGS
KCAL PER SERVING



RECIPE CONTAINS:
MILK, WHEAT

Ingredients

- Tea biscuits, 450g
- Unsalted butter, softened , 250g
- Carnation Sweetened Condensed Milk, 150g
- Carnation Caramel, 75g
- Cocoa powder, 40g
- Walnuts, chopped, 100g

Method

- 1** Add the biscuits to a food processor and pulse until broken into small pieces. Alternatively, place the biscuits into a freezer bag and bash with a rolling pin.
- 2** In a large bowl, add the butter, condensed milk, caramel and cocoa and mix together until fully combined.
- 3** Add the broken biscuits and chopped nuts and mix everything together until everything is coated in the chocolatey mix.
- 4** Lay a large sheet of parchment paper or clingfilm down onto a clean surface and decant the mix across the middle in a log shape. Wrap tightly and pop in the fridge to set.
- 5** When ready to serve, unwrap the log and dust the top with icing sugar before slicing into pieces
- 6** Any leftovers can be stored in an airtight container in the fridge for up to three days.

