



Greek chocolate salami

20'
Hands on

4 hours'
Hands off

10-12
Portion(s)

1
Difficulty



Ingredients

- 250 g butter, melted
- 200 g icing sugar
- 50 g cocoa powder
- 1 pinch salt
- orange zest, from 1 orange
- 100 g walnuts
- 250 g tea biscuits
- 50 g brandy

Διατροφικός πίνακας

Nutrition information per portion

399 Calories (kcal)	26.0 Total Fat (g)	13.0 Saturated Fat (g)	33.0 Total Carbs (g)
20%	37%	65%	13%
21.0 Sugars (g)	4.1 Protein (g)	2.3 Fibre (g)	0.23 Sodium (g)
23%	8%	9%	4%

Method

- In a bowl add the butter, the icing sugar, the cocoa powder, and whisk until there is a paste.
- Add the salt, the orange zest, the walnuts, and mix.
- In another bowl add the cookies, the brandy, and mix by squeezing lightly with your hands to crush the cookies. Transfer the cookies to the bowl with the cocoa powder and mix.
- Spread the mixture on a piece of parchment paper and wrap into a roll. Wrap with plastic wrap and twist the ends like a candy. This way, you will shape your salami evenly.
- Refrigerate for 3-4 hours and serve.