

## Chocolate Salami — SCRAPS by Carolina Gelen

Serves 10 to 12 | Prep Time: 5 minutes | Cook Time: 5 minutes | Chill Time: 2 hours

- 2 tablespoons (30 g) unsalted butter
  - 1/2 cup (100 g) heavy cream
  - 1/4 cup (50 g) granulated sugar, plus more to taste
  - 1/4 cup (25 g) cocoa powder, sifted
  - 3.5 ounces (100 g) dark chocolate
  - 1/4 teaspoon kosher salt
  - 2 tablespoons rum, optional
  - 5 ounces (138 g) graham crackers or digestive cookies
  - A handful of pistachios or any other nuts of choice, optional
  - Powdered sugar, for topping
1. In a 2 to 3-qt pot over medium heat, combine the butter, cream, sugar, salt and cocoa powder. Bring to a simmer, then remove off the heat and add in the chocolate and rum (if using). The residual heat will melt the chocolate. Whisk to incorporate.
  2. Roughly crush the cookies or crackers until you're left with mostly bite-size chunks and finer crumbs. Add them to the chocolate mixture and stir to combine. Add the nuts (if using) and mix until incorporated.
  3. Lay a long piece of plastic wrap on your work surface. Dump the chocolate mixture in the middle of it. The goal here is to shape the mixture into a log: pull one side of the plastic wrap over the chocolate mixture, it will cover it half to 3/4 of the way through. Pull the parallel side over the mixture and you should have a chocolate tube formed. Twist both ends of the tube.
  4. Cover with a second layer of plastic wrap to ensure the chocolate mixture stays in. Twist the ends again. Tighten the twist for a better log-shape.
  5. Place in the fridge and chill until hard to the touch, for at least 2 hours.
  6. Slice and chill at room temperature for 15 minutes before serving, for a softer, fudgier texture.