

CHOCOLATE SALAMI

INGREDIENTS

Biscuits 200 g

Sugar 100 g

Butter 130 g

Hazelnuts 70 g

Dark chocolate 70 g

Cocoa 70 g



TOOLS

A bowl



Some baking paper



2 Saucepans



A spoon



A cooker



A food processor



PROCESSING

- 1 -

CRUMBLE the BISCUITS

GRIND the HAZELNUTS

in the FOOD PROCESSOR

STIR BUTTER and HAZELNUTS with
SUGAR and make a custard

ADD the BISCUITS

MELT the CHOCOLATE

ADD the melted chocolate

MAKE a salami

WRAP it in some baking paper

PLACE it into the fridge for 2 h

PROCESSING

- 2 -

CUT the salami into slices
TASTE it!

... mmm mmm! Delicious!

YUMMY YUMMY!