

# Chocolate Salami Log

Recipe By *Nitra Ladies Auxiliary*



**Cooking and Prep:**  2  
h 25 m

**Serves:**  6

**Contains:**  

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Purim, Passover

**Diet:** Vegetarian, Pescetarian,

Gluten Free

**Source:** The Heimishe

Kitchen (Nitra Cookbook)

Easier than it looks, a chocolate salami is a quick way to prepare an elegant sweet treat. Great for mishloach manot.

## Ingredients (8)

### Main ingredients

- 1 pound baking chocolate
- 1 and 1/2 tablespoons shortening
- 1/2 pound chopped walnuts
- 2 eggs

- 1 tablespoon vanilla sugar
  - 1 and 1/2 cups sugar
  - Gefen Rum Extract *(optional)*
  - 1/2 pound confectioners' sugar
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## Start Cooking

### Mix

1. Melt chocolate, add shortening and mix until dissolved.
2. Mix remaining ingredients, add chocolate and mix well until consistency is that of a cookie dough. Add confectioners' sugar if necessary.

### Form

1. Form into four to six logs, one and a half inches in diameter. Roll logs in confectioners' sugar.
2. Refrigerate for two hours before slicing.

### Credit

Styling and Photography by Jennifer E. Bitton