CHOCOLATE SALAMI



What you need

20ml soft butter

200g sugar

2 eggs

200g drinking chocolate powder

200g Marie biscuits, roughly crushed

Sugar for sprinkling

Skill level: easy

Prep time: 10 mins plus setting

Makes: 2 x 20cm rolls

What you do

Mix together the butter, sugar, eggs and chocolate powder and beat lightly. Fold in the crushed biscuits. If the mixture is too soft, place it in the refrigerator for a while. Turn the mixture onto a sheet of greaseproof paper sprinkled with sugar and shape into 2 rolls of about 20 cm in length. Wrap in the greaseproof paper and refrigerate until set. Cut into slices to serve.

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