

## *Salame Cioccolato* (Chocolate Salami)

Laura Frankel

This no-bake decadent, chocolate dessert is versatile, quick and easy to prepare and the variations are endless. This is my version of the classic Italian dessert. Similar to chocolate truffles, this dessert has a deep, rich chocolate flavor and can be prepared up to 3 days before serving and stored, wrapped, in the refrigerator, or frozen for up to 1 month.

¼ cup brewed espresso

2 teaspoons vanilla extract or 1 vanilla bean scraped

¼ cup chopped dried figs

⅓ cup pitted and chopped dates

2 tablespoons dark rum (optional) or water

6 tablespoons best quality extra virgin olive oil

12 ounces good bittersweet chocolate (at least 65% cacao-I like Callebaut or Schmerlings),  
chopped

1 teaspoon ground cinnamon

½ cup pistachios- roasted salted & shelled (optional)

1 cup broken but not crushed tea biscuits

Garnish: powdered sugar, evoo and balsamic

1. Place espresso, vanilla, figs, dates and water in a bowl and allow to soak and soften the fruit.
2. Bring a pot of water to a simmer. Place a bowl over the water (be sure the bowl does not touch the surface of the water) and melt chocolate and evoo together.
3. Transfer melted chocolate to a bowl and stir in dried fruit and espresso. Add cinnamon, pistachios if using and tea biscuits.
4. Place parchment paper on a baking sheet or counter. Divide mixture in half and place ½ on sheet. Roll into a log. Secure ends. Refrigerate overnight or freeze for up to 1 month.
5. Repeat with remaining mixture.
6. Before serving, remove log from parchment and roll in powdered sugar.

7. Slice thinly. Serve with a drizzle of best quality evoo and balsamic.

Variations: you can add any dried fruits you like (cranberries, cherries, raisins etc...) chocolate chips, nuts, marshmallows, sprinkles. Create your own variations and have fun!