

Chocolate salami with a hint of mint...

Delicious!! A small dessert with a BIG presence... ideal as a gift and it can be kept in the freezer until needed.



Ingredients:

150g chopped dark chocolate

150g chopped fruit and nut chocolate

1 x box MINT Chocolate Romany Cream biscuits - fine

1/2 cup of cream

2 x tablespoons Kahlua liquor

1/2 cup coarsely chopped pecan nuts

+/- 14 red glaze cherries

icing sugar for dusting... quite a lot

grease proof paper

pretty ribbon

METHOD:

Slowly melt the chocolate in the cream... stir at the end and take off the heat as soon as it is melted.

Add the "liquidised" MINT Romany Cream biscuits to the chocolate, then the Kahlua and chopped pecan nuts.



Let cool in the fridge for +/- 40 minutes until firm enough to mould into a roll. Cut a large piece of grease proof paper and dust with icing sugar, shape the chocolate mixture on top of the icing sugar to form a long roll +/- wrist thickness, press the cherries into the chocolate evenly in a row, dust on top with icing sugar.

Form a roll with the grease proof paper and freeze for 1 hour.

To assist the shaping of the roll you can cut open an empty wrap or foil roll and fold it around the wrapped roll to freeze into shape, I fold the sides of the paper close and keep it in place with a clothes peg on either side.

Remove the more firmly set roll from the freezer after +/- 1 hour and remove the grease proof paper...

Cut neatly in half to make two smaller rolls that is more manageable. Take a new sheet of grease proof paper, dust with more icing sugar and transfer each half of the chocolate roll onto a new clean piece of paper. Dust for the 2nd time, and on top of the chocolate roll as well, and roll neatly into the clean paper to form a large size "sweetie".

Tie the ends with a pretty ribbon.

Freeze until needed and cut into thin coin size, bite size rings...



RECIPES



from the kitchen of the princess and
the wannabee weather girl...

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