

Ingredients:

50 g hazelnuts
50 g almonds
125 g VIVANI Fine Dark Cooking Chocolate
100 g VIVANI Milk Hazelnut Chocolate
2 tsp gingerbread spices
85 g shortbread biscuits
25 g Amaretti (soft almond biscuits)
50 VIVANI White Crisp Chocolate
Cling film
Aluminium foil
3-4 tbsp icing sugar

Method:

Roast the hazelnuts and almonds in the oven at 200 °C (180 °C for a fan oven) for 5 minutes.

Roughly chop the cooking chocolate and hazelnut chocolate and melt in a water bath (don't let it get too hot!). Stir in the spices.

Roughly crush the biscuits, hazelnuts, almonds and white chocolate, and gradually stir them into the melted chocolate mixture. Leave the mixture to cool for an hour in the fridge.

Lay one piece of cling film on a piece of aluminium foil (each should measure 30 x 40 cm). Spread the chocolate mixture down the middle of the cling film, forming a ridge along the length of the piece. Roll up the foils and press firmly together. Then roll the salami into a cylinder so that it is as round as possible.

Leave to cool for at least 5 hours. An hour before consumption, take out of the fridge and sprinkle with icing sugar. The salami will keep for several weeks in the fridge.

Level: 1