



SALAME AL CIOCCOLATO

INGREDIENTS

125 g cookies
100 g dark chocolate
60 g butter
1 cup of coffee
25 g sugar
15 g cocoa
cinnamon to taste

INSTRUCTIONS

Break the biscuits into small pieces.
Melt the dark chocolate in a bain-marie with the butter.
Add a cup of coffee at room temperature.
Mix all the ingredients together.
Shape it into a salami with baking paper.
Leave in the fridge for about 2 hours.