Salame di cioccolato

adaptation based on various

INGREDIENTS

150 g	Dark chocolate (70 percent)
70 g	Butter
80 ml	Whole milk (including heavy cream if want)
100 g	Either Oro/Saiwa classico cookies or amaretti cookies (in which case adjust rum)
150 g	Nuts (total) 60 g raw, peeled almonds* 45 g peeled hazelnuts 45 g pistachios
3 Tbs	Sugar
5 Tbs	Cacao amaro
4 or more Tbs	Light rum (optional) or A little rum extract

PROCEDURE

1. Prepare nuts (per below) and chop into *large* pieces (if at all).
2. In double-boiler, gently melt chocolate and butter.
3. In ziplock bag or similar, crush cookies by hand or rolling pin or similar.
4. Remove chocolate/butter from heat.
5. Slowly add milk while stirring until totally combined
6. Add cocao powder and salt, and stir well – but don't worry about a few lumps
7. Add chopped nuts and crushed cookies until completely coated in chocolate.
8. Put mixture in parchment or aluminum foil and roll it into shape like salame – rough log shape, on end closest to you, so can roll up.
9. Tie ends of parchment.
10. Refrigerate 4-6 hours or overnight.
11. Unwrap and lightly dust with powdered sugar for realistic look.
12. Remove from fridge 20 minutes or so before cutting into salame slices.

IMPORTANT NOTES:

To remove skins from **almonds**, boil for 30 seconds, then into ice bath. Peel while damp. Dry in oven or air fryer.

To remove skins from **hazelnuts**, Boil 1 cup of untoasted hazelnuts in 2 cups of water and 3 tablespoons of baking soda for 3 minutes. Transfer the nuts to a bowl of ice water with a slotted spoon, drain, and slip the skins off with a towel. The hot alkaline water quickly breaks down the pectin, the primary component in the skins, allowing them to peel off not only more easily but also more completely.

Zabagleone sauce for the salame:

INGREDIENTS

1 egg yolk (set aside the shell to measure the marsala)
1 Tbs sugar
2 egg-cups or 1 espresso cup of Marsala Seco (not sweet)

PROCEDURE

Whisk or beat eggs and sugar with electric beater until eggs become very white and fluffy.
Very slowly -- drop by drop -- add the Marsala while stirring in with spoon
Prepare bagno maria starting with cool water and have mixture warm up slowly with the water.
When sauce thickens (can find temperature on the internet), remove mixture from warm/hot water.
If the sauce begins to separate, you can rescue it with a little bit of starch.

Pasta Frolla

100g butter (salted)
2 egg yolks
100g sugar
Pinch of salt
200g white all-purpose flour
A bit of lemon zest