

## Chocolate Salami: A No-Bake Dessert That's as Fun as It Is Delicious

Chocolate salami stands out for several reasons:



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

200g digestive biscuits, crushed  
100g unsweetened cocoa powder  
150g powdered sugar  
100g unsalted butter, melted  
2 large eggs  
100g chopped nuts (walnuts or hazelnuts work well)  
Optional: 50ml rum or orange liqueur

### DIRECTIONS

1. In a large mixing bowl, combine the crushed biscuits, cocoa powder, and powdered sugar.
2. Add the melted butter and mix until well combined.
3. In a separate bowl, beat the eggs and then fold them into the biscuit mixture.
4. If using, add the chopped nuts and liqueur, mixing until evenly distributed.
5. Lay out a sheet of plastic wrap on a flat surface. Spoon the mixture onto the wrap and shape it into a log.
6. Tightly roll the plastic wrap around the log, twisting the ends to secure it. Refrigerate for at least 4 hours or until firm.
7. Once set, unwrap the chocolate salami and dust it with powdered sugar or cocoa powder before slicing.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/chocolate-salami-a-no-bake-dessert-thats-as-fun-as-it-is-delicious/>