

THE HAPPINESS FACTORY

# CHOCOLARIUM<sup>+</sup>

OF MUNZ & MINOR



## Our favourite recipes

### MUNZ CHOCOLATE SALAMI

Preparation time: 20 min.

|         |  |
|---------|--|
| 50 g    | Munz 70 % Dark Chocolate, finely chopped |
| 50 g    | Munz Milk Chocolate, finely chopped      |
| 30 g    | butter                                   |
| 80 g    | icing sugar                              |
| 1       | fresh egg yolk (approx. 25 g)            |
| 1 Ts    | vanilla sugar                            |
| 50 g    | almond slivers                           |
| 30 g    | unsalted shelled pistachios              |
| 0.25 Ts | Fleur de Sel                             |
| 3 Tbs   | Icing sugar                              |
|         | Cooking string                           |

1. Put the chocolate into a thin wall bowl, hanging over a lightly simmering water bath. It must not touch the water. Melt the chocolate, add the butter, and stir until smooth.

2. Stir the icing sugar, egg yolk and vanilla sugar in a small bowl with the whisk of the hand mixer for approx. 5 min. until the mixture is creamy. Mix in the almond slivers, pistachios, and Fleur de Sel with the chocolate..

3. Put cling film on the work surface. Dust the cling film with icing sugar. Add the chocolate mixture and shape it into a roll with the help of the cling film. Leave to cool for approx. 4 hours. Then sprinkle icing sugar over the chocolate roll again and tie it with cooking string.

**Tip:** Be prepared. Prepare the chocolate salami approx. 5 days in advance, and store it, covered, in the fridge. Before serving, sprinkle once more with icing sugar.

Eine Rezept von

**Betty Bossi**



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