



Haigh's Festive Chocolate Salami

Preparation time: 20 mins + Chilling time | **Cooking time:** 5 mins | **Serves:** 6

440g Haigh's Dark Chocolate Pastilles, chopped

330g unsalted butter

¾ cup (165g) caster sugar

1 teaspoon orange zest

1 teaspoon mixed spice

2 tablespoons brandy

2 large eggs

200g Amaretti biscuits, crushed

½ cup (70g) slivered almonds, toasted

½ cup (70g) pistachios, toasted

⅓ cup (50g) dried pear, roughly chopped

⅓ cup (45g) dried cranberries, roughly chopped

70g dried blueberries

1 tablespoon glace ginger, chopped

¼ cup (40g) icing sugar



- Place chocolate in a medium bowl over a pot of water that has just come to the boil. Remove from the heat and stir occasionally until melted. Remove bowl from pot of hot water and allow to cool.
- Using an electric mixer beat butter, sugar, zest and spice together until pale and fluffy. Add brandy, beating until combined. Add eggs, one at a time, beating until just combined.
- Add cooled melted chocolate to butter mixture, stirring until mixture is smooth and combined.
- Add crushed Amaretti biscuits, toasted almonds, pistachios, pear, berries and ginger, stirring until well coated in the chocolate mixture. Using a 1 cup measure, scoop mixture and place on a sheet of plastic wrap. Shape into a sausage and wrap up tightly in the plastic wrap. Repeat this process five times. Place prepared sausages in refrigerator for 4 hours, preferably overnight to become firm.
- Once set dust with icing sugar, tie with butcher's string and wrap in clear cellophane as an edible gift.

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