



SHEDDER'S COOKBOOK

How often does your other (better) half complain that you don't support her by doing some of the cooking? Let's hope not too often.

This was an offering by **Peter Charlton** at the 2022 end-of-year party, a recipe that Peter has found easy to make.

Do not be alarmed – it is named for its looks alone, this is a mixture of nuts, bits of biscuit, a little booze and sugar, eggs and chocolate, rolled into a log and then dusted with icing sugar. The result is an impressive chocolate dessert slice that looks salami-esque.

It needs to be made ahead to set and it does keep very well. A batch will keep in the fridge and when required, or serve it sliced or whole to impress your friends with the big reveal. It is however hard to stop eating this perfect post-meal chocolate delight.

The recipe turns simple ingredients into gorgeous chocolate treat packed with the textures of biscuits, cherries and nuts. Delicious!

We are reminded that you don't have to be a great cook (you heard about the army joke when the sergeant asked "Who called the cook a bastard? ...") but it is good to tempt fate at times and to prove victorious.

CHOCOLATE SALAMI: makes one log.

Ingredients

- 550gm broken digestive biscuits (approx. 1")
- 170 gm glace cherries (cut in half)
- 170gm sultanas
- 100gm mixed nuts (peanuts, broken walnuts, pistachios, whole almonds)
- 250gm dark chocolate (broken into pieces)
- 225gm golden syrup
- 225gm unsalted butter (diced)
- 50gm icing sugar
- 15ml brandy (optional)



Method

- Place the broken chocolate, diced butter and golden syrup in a pan & over a low heat, then melt until smooth
- Remove from the heat & allow to cool for 5 minutes.
- Place the biscuits, fruit & nuts into a separate mixing bowl & combine.
- Pour chocolate, butter & syrup mix over the dry mix & stir in until everything is evenly coated.
- (Optional) Now add the brandy if it suits your taste.
- Lay out the greaseproof paper (approx. 60cm long) on your worktop.
- Place the mixture along the centre to form a sausage/log shape approx. 30cm long.
- Roll the greaseproof around the outside, then twist both ends of the paper to pinch the mix tight and create a thick log.
- Place in the fridge & chill for a couple of hours.
- Remove from the fridge & take out of paper, and lightly dust the outside with icing sugar for a beautiful finish.
- Serve at room temperature, with your favourite accompaniments such as brandy cream or hot chocolate.

Bon Appétit!

If you have a favourite recipe that you have actually made and would want to share with your mates, why don't you send it to us.