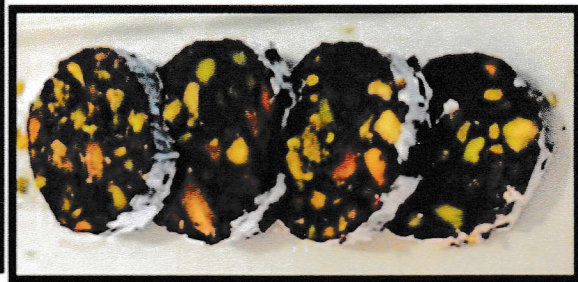
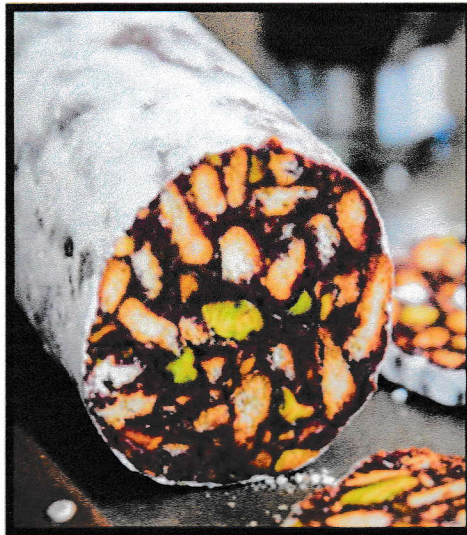




BOREALIS

CHOCOLATE SALAMI



INGREDIENTS FOR 20 PORTIONS

Pistachio nuts 400g
Butter 200g
Chocolate 400 g
Heavy cream 220 g
Digestive cookies 200g
Sugar 200g
Coco powder 50 g

METHOD FOR MAKING THE CHOCOLATE PETIT FOUR

1. Place the nuts on a baking tray
2. Bake for 5 to 8 minutes or until they are slightly golden, then finely chop.
3. Melt the chocolate, heavy cream and butter until smooth in the bain-marie.
4. Break the biscuits into small pieces and place in a large bowl, add the sifted cocoa, sugar, salt and chopped nuts to the bowl and combine.
5. Add the melted chocolate mixture to the dry ingredients and stir to combine well.
6. On a large piece of parchment paper place the mixture and roll into a log shape approximately 11-12 inches long (45 mm diameter), wrap with the paper and refrigerate approximately 2-3 hours or overnight.
7. **Before serving, roll in the powdered sugar.**
8. Slice thin slices and serve neatly on a small side plate – 2 per person