



Chocolate Dessert Salami

READY IN



190 min.

SERVINGS



8

CALORIES



475 kcal

DESSERT

Ingredients

- 10 inch long biscotti plain crushed
- 0.3 cup hot-brewed coffee brewed
- 0.5 cup confectioners' sugar
- 1 teaspoon orange zest grated ()
- 12 ounce semi chocolate chips such as ghirardelli
- 2.5 ounces slivered almonds
- 6 tablespoons butter unsalted cut into 1/2-inch pieces, at room temperature ()
- 2.5 ounces walnuts chopped

Equipment

- bowl
- frying pan
- baking sheet
- oven
- plastic wrap
- spatula
- serrated knife
- pastry brush

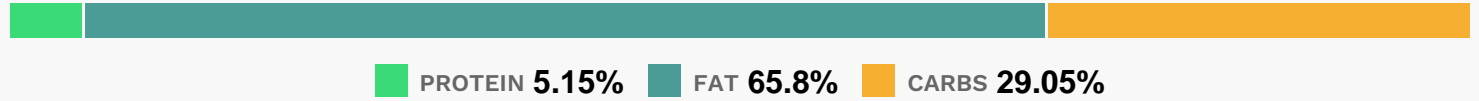
Directions

- Position a rack in the center of the oven and preheat the oven to 350 degrees F.
- Spread the almonds, walnuts and crushed biscotti in a single layer on a baking sheet.
- Bake until the nuts are lightly toasted, 6 to 8 minutes. Cool completely.
- Put the butter and chocolate in a heatproof medium bowl and place the bowl over a pan of barely simmering water. Stir until the chocolate has melted and the mixture is smooth, about 6 minutes. Stir in the coffee until smooth.
- Add the almonds, walnuts, biscotti pieces and orange zest, and stir until combined. Cover the bowl and refrigerate until firm but moldable, 1 1/2 to 2 hours.
- Divide the chocolate mixture in half.
- Place half of the mixture in the center of an 18-inch-long piece of plastic wrap. Using a spatula, form the mixture into a log, about 7 inches long and 2 inches in diameter.
- Roll up the log in the plastic and twist the ends to seal.
- Roll back and forth on a work surface a few times to make the log evenly round. Repeat with the remaining chocolate mixture. Refrigerate the logs until firm, about 1 hour.
- Spread the confectioners' sugar on a dinner plate.
- Remove the plastic wrap from the logs, then roll them in the sugar until coated. Using a pastry brush, brush away the excess sugar.

Let the logs sit at room temperature for 15 minutes. Using a sharp serrated knife, cut the logs into 1/2-inch-thick slices and serve.

Cook's Note: The dessert can be frozen for up to 1 month. Thaw at room temperature for 25 minutes before slicing.

Nutrition Facts



Properties

Glycemic Index:3.75, Glycemic Load:0.2, Inflammation Score:-6, Nutrition Score:11.744782683642%

Flavonoids

Cyanidin: 0.46mg, Cyanidin: 0.46mg, Cyanidin: 0.46mg, Cyanidin: 0.46mg Catechin: 0.11mg, Catechin: 0.11mg, Catechin: 0.11mg, Catechin: 0.11mg Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Isorhamnetin: 0.23mg, Isorhamnetin: 0.23mg, Isorhamnetin: 0.23mg, Isorhamnetin: 0.23mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 474.89kcal (23.74%), Fat: 35.5g (54.61%), Saturated Fat: 15.81g (98.78%), Carbohydrates: 35.25g (11.75%), Net Carbohydrates: 30.12g (10.95%), Sugar: 24.71g (27.45%), Cholesterol: 28.4mg (9.47%), Sodium: 16.55mg (0.72%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 39.53mg (13.18%), Protein: 6.25g (12.51%), Manganese: 1.07mg (53.54%), Copper: 0.77mg (38.27%), Magnesium: 113.25mg (28.31%), Fiber: 5.13g (20.52%), Vitamin E: 2.83mg (18.84%), Phosphorus: 186.62mg (18.66%), Iron: 3.34mg (18.56%), Zinc: 1.69mg (11.26%), Potassium: 351.95mg (10.06%), Vitamin B2: 0.15mg (8.59%), Selenium: 4.52µg (6.46%), Calcium: 62.02mg (6.2%), Vitamin A: 302.44IU (6.05%), Vitamin B1: 0.06mg (4.26%), Vitamin B3: 0.8mg (3.99%), Vitamin K: 4.04µg (3.85%), Vitamin B6: 0.08mg (3.75%), Folate: 13.12µg (3.28%), Vitamin B5: 0.25mg (2.51%), Vitamin B12: 0.09µg (1.57%), Vitamin D: 0.16µg (1.05%)