

Girl Guide Minted Chocolate Salame



GIRL GUIDE MINTED CHOCOLATE SALAME

Ingredients for 10-12 slices

- 8 oz (230 g) butter, softened
- 6 oz (170 g) sugar
- 10 oz (285 g) chocolate
- 2 eggs
- 2 oz (60 mL) rum (alternative: coffee)
- 10 oz (285 g) chocolatey mint Girl Guide cookies
- 16 oz (450 g) classic vanilla Girl Guide cookies
- 1 ½ cup (375 mL) sponge cake crumbs

Instructions

Melt the chocolate in a double boiler at low heat, set aside to cool slightly.

In a mixer, whip the softened butter with the sugar until creamy and fluffy. Add the eggs and whip some more. Add the rum and then the chocolate. Stir well at low speed to incorporate all the flavours.

Chop the cookies into small chunks and add them to the chocolate mixture. Add the sponge cake crumbs and mix well with a spatula.

Pour the mix onto a sheet of parchment paper and roll into the shape of a salami making sure to tighten the ends. Place in the refrigerator for at least 8 hours before cutting.

BAILEYS CRÈME ANGLAISE

Ingredients

- 2 cups (500 mL) of 35% cream
- 2 oz (1/2 Tbsp) sugar
- 4 egg yolks
- 1/2 tsp (2 mL) vanilla extract
- 3 oz (6 Tbsp) Baileys Irish Cream (optional)

Instructions

Whip the sugar with the eggs and vanilla.

Boil the cream and pour onto the eggs, stirring continuously. Return the cream to the stove over medium heat and gently stir until creamy and slightly dense. Add the Baileys and stir, remove from heat and strain through a fine mesh strainer into a bowl. Set aside to cool completely, then store in the refrigerator until needed. This cream will last up to four days.

Assembly

Serve a couple of slices of salame on a plate and pour some Baileys Crème Anglaise beside it.

Chocolate salame can last for months in the freezer and weeks in the refrigerator, if you wrap it well with plastic wrap.



This recipe was developed by **Massimo Capra**, one of Canada's most beloved chefs. He is the Chef co-owner of Mistura Restaurant and Sopra Upper Lounge, two well-known restaurants in Toronto, offering fine contemporary Italian cuisine and live music. He is also a regular on CityTV's *Cityline*, and is the author of two best-selling cookbooks. He is now the host of his own destination cooking show called *Gourmet Escapes*.
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