

Holiday Treats

Fall 2022

For past cooking class recipes, go to uhs.berkeley.edu/cookwellberkeley



Chocolate Salami

Serves 8-10 Time 30 minutes + 1 hour to chill Vegan Common Allergens Tree nuts, check labels.

Source: [Vegan on Board](#)

Ingredients

- ½ cup rich tea biscuits, digestives, or vegan graham crackers
- 2 tablespoons nuts such as walnuts, pecans, pistachios, hazelnuts, almonds, finely chopped
- 2 tablespoons dried fruit such as cranberries, cherries, or raisins, finely chopped
- 3.5 ounces dark chocolate, chopped
- 1 tablespoon olive oil
- 2 tablespoons plant milk
- Powdered sugar for dusting

Notes

- Store in the fridge well wrapped, or in an airtight container. It will keep for 2-3 weeks.
- Customize to your taste - use whatever fruit, nuts, or cookies you like, use dark chocolate with a higher or lower % cocoa to adjust sweetness/bitterness.
- For a gift, wrap it in parchment and tie ends with ribbons



Instructions

1. Crumble the biscuits up with your hands. Aim for pieces about ¼-½ inch in size, but not so small that they've turned to dust.
2. Melt the chocolate in a heatproof bowl over a hot water bath, or in a microwave at 30 second intervals, stirring between each interval, until melted.
3. Add the olive oil and plant milk to the chocolate and stir until smooth.
4. Add the cookies, dried fruit and nuts to the chocolate mixture and mix until combined.
5. Set the mixture aside for approximately 20 minutes, until it has solidified enough to hold its shape well, but hasn't become so solid that you can't mold it.
6. Cut a piece of parchment paper about 10 inches wide, and spoon the mixture lengthwise onto the center and then use a spatula to form it into a rough salami shape.
7. Fold the bottom edge of the parchment paper up and over the mixture and roll it into the paper. Gently press with your hands to get a smooth surface and round salami shape. Twist the ends of the paper together at each end.
8. Chill the chocolate salami in the fridge for at least 1 hour or until fully set.
9. Unwrap and dust with powdered sugar on all sides. Slice, serve and enjoy!