

Warm spicy Choc-Salami drink

Serves 2

500 ml (2 cup) milk
1 whole cinnamon stick
3 cardamom pods, crushed
1 star anise
1 roll Choc-Salami, sliced

1. Heat milk and spices together in saucepan over medium heat.
2. Remove spices when milk is heated and add Choc Salami.
3. Stir until Choc-Salami has melted completely.
4. Pour the warm milk drink in elegant mugs and serve warm.

Berries in meringue-nests with Choc-Salami and vanilla cream cheese

Serves 4

400 g fresh or frozen mixed berries
4 prepared meringue nests
1 Choc-Salami roll, sliced
1 x 250 ml cream cheese
1 vanilla bean - seeds
100 g (1 packet) pistachio nuts, roughly chopped
honey for serving

1. Divide the berries among the 4 meringue nests.
2. Put the sliced Choc-Salami with the berries.
3. Mix the vanilla seeds with the cream cheese and spoon one or two spoonfuls on top of the berries in the meringue nests.
4. Add honey and sprinkle pistachio nuts just before serving.

Easy apple strudel with Choc-Salami

10 slices

4 stewed apples or 410g (one tin) tart apples
30 ml sugar
30 ml sultanas
45 ml almond flakes
10 grated lemon rind
5 ml ground cinnamon
4 sheets phyllo dough
60 ml fat free milk
10 ml sunflower oil
1 roll Choc Salami, cut in small pieces
10 ml icing sugar

Preheat oven to 180°C. Lightly grease a large baking tray.

1. Mix the apples, sugar, sultanas, almonds, grated lemon rind, Choc-Salami pieces and cinnamon in a mixing bowl. Set aside.
2. Brush each sheet of phyllo dough with milk. Place the sheets on top of each other on the baking sheet. Brush the last sheet with one teaspoon of oil.
3. Spoon the apple mixture evenly over the dough.
4. Roll the strudel like you would a swiss roll cake and pinch the ends to close the strudel.
5. Gently form into a half moon shape taking care not to tear the dough.

6. Brush the strudel with the remaining oil.
7. Bake for 25 min or until lightly brown and crusty.
8. Remove the strudel from the oven and let it cool.
9. Place the cooled strudel on a serving plate, sprinkle with icing sugar and cut in 10 slices.

Choc-Salami on toast

1 slice of bread of your choice
butter for spreading
1 roll Choc-Salami
black pepper, coarsely ground
cream cheese
ground cinnamon

1. Toast the slice of bread and spread with real butter.
2. Spread a few slices of Choc-Salami on the warm toast.
3. For an interesting taste experience:
 - sprinkle with coarsely ground black pepper or
 - add cream cheese, flavoured with ground cinnamon.

These are excellent combinations!

Chocolate cheese cake with Choc-Salami and berries

200g plain biscuits
100g Choc-Salami
125g butter, melted
200g good quality dark chocolate
15ml water
10ml gelatine
2x 250g cream cheese, at room temperature
70g brown sugar
30ml sugar
15ml corn flour
fresh berries or tinned berries

Grease a springform cake pan (22cm in diameter).

1. Crush biscuits and Choc-Salami until fine. Add butter and combine to make the base. Press it firmly into the bottom of the cake pan.
2. Place dark chocolate in heatproof dish and melt over hot water or in microwave.
3. Add the gelatine to the water and make sure it is completely dissolved.
4. Beat cream cheese and sugar with electric mixer until smooth. Add the dark chocolate and gelatine, and beat with electric mixer until combined.
5. Pour the mixture into the prepared pan and smooth the surface. Put in the fridge to chill until set.
6. If you are using tinned berries, strain the liquid, add sugar and thicken it with the cornflour. Let it cool. Pour it over the cheesecake, cool .

Some easy Choc-Salami serving suggestions

Serve Choc-Salami warm as a brownie with ice-cream, fashion Choc-Salami slices into a tower, or serve it sliced with berries. Best of all – you can simply enjoy it all on its own!

Let Choc-Salami inspire you to create excellent culinary experiences.