



# CHOCOLATE SAUCISSON

**INGREDIENTS**

- 200g *DLA Santo Tomas 70% Dark Chocolate*
- 50g Heavy cream
- 30g Roasted nuts
- 90g Dried fruits
- 10g Biscuits
- 20g Marshmallows
- 1/2 tbsp Brandy
- Powdered sugar

**METHOD:**

- 1. Place DLA Santo Tomas 70% Dark Chocolate in a bowl and melt it using a double boiler.
- 2. Heat the heavy cream in the microwave for 1 minute, then add it to the bowl with the melted chocolate and mix well.

- 3. Coarsely chop larger nuts. Cut the marshmallows into small pieces. Add chopped nuts, dried fruits, biscuits, and marshmallows to the chocolate mixture. Pour in the brandy and thoroughly combine all the ingredients.
- 4. Lay out a sheet of plastic wrap and transfer the mixture onto it. Shape the mixture into a cylindrical log, wrapping it tightly with the plastic wrap. Place the log in the refrigerator and let it chill until firm. Take it out a few times during the chilling process to reshape if needed.
- 5. Once the chocolate saucisson is firm, remove it from the plastic wrap and dust it with powdered sugar.

**FEATURED PRODUCT**



Santo Tomas 70%  
Dark Chocolate  
Couverture