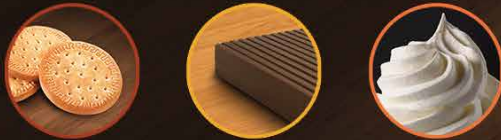


Chocolate Salami



	INGREDIENTS	QUANTITY
1.	Beryl's Milk Compound Chocolate	500g
2.	UHT whipping cream	168g
3.	Marie biscuit	As needed

Methods:

Break the Marie biscuit into pieces and then coat with **Beryl's Milk Compound Chocolate**. Spread it on a parchment paper. Let it set before use.

Bring the UHT cream to boil over the medium heat, pour the boiled cream over the chopped **Beryl's Milk Compound Chocolate** and set aside undisturbed for few minutes before stirring to dissolve chocolate fully. Allow the ganache to cool down into a proper temperature (30°C - 34°C) and then fold in the chocolate coated Marie biscuit. Pipe the mixture into salami casing (Plastic Bag).