



Chocolate Salametti

By Chef Dave Bland and Chef Greg Beal

Serves 8

6 oz Ghirardelli chocolate chips

2 oz heavy cream

4 egg yolks

9 oz Oreo cookie crumbs

1/4 cup pretzels, broken up

1/4 cup biscotti, broken up



Directions:

In a double boiler on medium heat melt the chocolate chips. Stir in the heavy cream and egg yolks; take off the heat. Mix in the cookie crumbs thoroughly. Add the pretzels, biscotti and white chocolate and stir in evenly.

Place the mixture onto parchment paper and spread out evenly from one side to the other. Roll the parchment making the cookie mixture into a roll. Refrigerate for one hour. Unroll the parchment and cut with a thin slicer making thick coins. Refrigerate until serving.

Serve over zabaglione and garnish with shaved chocolate.

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