

# Belarusian

## CHOCOLATE SALAMI



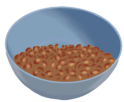
USING YOUR HANDS BREAK THE COOKIES INTO SMALL PIECES INTO A DEEP BOWL.



MELT THE BUTTER IN A SMALL SAUCEPAN.



ADD COCOA TO THE BUTTER, STIR THOROUGHLY, AND REMOVE FROM HEAT. SLOWLY POUR IN THE CONDENSED MILK AND STIR UNTIL SMOOTH.



POUR THE MIXTURE INTO THE COOKIES AND MIX WELL.



PLACE THE COOKIES ON THE FOIL AND CAREFULLY ROLL THEM INTO A SALAMI SHAPE. APPLY PRESSURE TO MAKE IT FIRM SO THERE IS LESS EMPTY SPACES AND IT WON'T CRUMBLE WHEN CUT



\*KEEP REFRIGERATED

PLACE IN FRIDGE FOR AT LEAST 7 HOURS. CUT INTO SLICES AND SERVE WITH TEA.

*enjoy*

### INGREDIENTS

FOR TWO 10 IN SALAMI STICKS

#### UNSALTED BUTTER

250 GRAMS  
8.8 OZ



#### COOKIES

500 GRAMS  
17.6 OZ



#### CONDENSED MILK

100-150 GRAMS  
3.5 OZ



#### COCOA

3-5 TBS



LOOK FOR THESE BELARUSIAN BRANDS FOR AUTHENTIC EXPERIENCE!

### TIPS:

- ANY REGULAR COOKIES FROM SLODYCH WILL WORK. TO REPLACE THEM I SUGGEST USING ANY DRY CRUMBLY COOKIES
- MANY PEOPLE ADD CRUSHED NUTS, FEEL FREE TO MAKE IT YOURS!
- YOU CAN USE REMAINING CONDENSED MILK IN A COFFEE. THE BELARUSIAN COMPANY HAS MANY OTHER VARIATIONS OF IT, LIKE BOILED CONDENSED MILK (GREAT AS FILLING FOR PASTRIES OR JUST TO SNACK ON) OR ONES MADE WITH COFFEE OR CHERRIES!



ADAPTED RECIPE, ILLUSTRATIONS AND DESIGN  
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