

Chocolate black pudding trampantojo

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Consejo del chef

Be sure the black pudding is at room temperature and use a flat blade knife previously warm-up with hot water.

Raciones para 1

200g
70% dark chocolate
Unsalted butter
1
Egg
30g
Brown sugar
1/4
Teaspoon of ginger, clove, nutmeg,
cinnamon, and pepper
1
Teaspoon vanilla extract
140g
Cookies
125g
Pistachios, almonds, hazelnuts, and raisins

Icing sugar
Kitchen's twine

- 1 Cut chocolate into chunks and place them in a bowl with the butter. Melt in the microwave, using short periods and stirring between, so the chocolate doesn't burn and both ingredients blend.
- 2 Set aside for 10 minutes to cool.
- 3 Meanwhile, cut cookies into small pieces and set aside as well.
- 4 Chop the nuts and raisins. Save for later.
- 5 Whisk the egg with sugar, the mix of herbs, and vanilla extract. Stir in the chocolate and butter bowl.
- 6 Add cookies and nuts and stir again until everything is combined.
- 7 Pour the dough in a big piece of cling film and roll it shaping a cylinder. Tide the extremes up and make sure is compact enough. Place in the refrigerator for 6 hours, better if it is all night.
- 8 Remove the cling film and coat with icing sugar.
- 9 Cut a big piece of kitchen twine and tie it around the fake black pudding lengthwise, as it is usually done with traditional cold meats.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/trampantojo-de-morcilla-de-chocolate/>

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