

# Salami Biscuits – Rumanian desert recipe



## Ingredients

- 500 gr. Plain biscuits,
- 250 gr. Rama Maestro margarine,
- 3 spoons of cocoa,
- 1 package of coconut,
- 1 cup of sugar
- 250 ml. milk/water
- Rum or rum essence

## Preparation

- Crush the biscuits into small pieces
- Boil the milk with the sugar, add the margarine until it melts; add the cocoa and the rum. You will get a syrup composition.
- Pour the syrup on the biscuits and mix the whole composition to become a dough.
- Flatten the dough on a food foil and then roll it tight.
- Tighten the ends with and refrigerate overnight.

*Enjoy!*