

Ingrediënten



- 350g dark chocolate (minimum 70% cocoa solids), chopped
- 1 x 397g can condensed milk
- 30g butter pinch salt
- 150g pistachios

TV:

- 350 gr chocolade
- 400g gecondenseerde melk
- 2el boter

150g pistachenoten



Recept

1. Put the chopped chocolate, condensed milk, butter and salt in a heavy-based pan on a low heat, and stir to melt.
2. Put the nuts into a freezer bag and bash them with a rolling pin, until broken up into both big and little pieces.
3. Add the nuts to the melted chocolate and condensed milk and stir well to mix.
4. Pour and spatch this mixture into a foil tray 23cm square, smoothing the top.
5. Let the fudge cool, and refrigerate until set. You can then cut it into small pieces approx. 3 x 2.25cm. Cutting 8 x 10 lines in the tin to give 64 pieces best achieves this.
6. Once cut, it can be kept in the freezer - no need to thaw just eat straight away.

Serves: Makes 64 pieces of rich fudge

Kort

- 350 gr chocolade
 - 400g gecondenseerde melk
 - 2el boter
- Smelten en roeren
- 150g pistachenoten
- Pletten
en toevoegen bij rest
In Aluminium schotel + deksel in ijskast laten opstijven

Bron



Recipe posted by Nigella

<http://www.nigella.com/recipes/view/chocolate-pistachio-fudge-96>

Info - 01/01/2016

Gemaakt met
175 g donkere chocolade en 175 g melkchocolade
En notenmengeling (rest van griesmeeltaart)

Fotos 01/01/2016

