

Quick Chocolate and Hazelnut Fudge

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The flavours of chocolate and hazelnut together are an absolute classic combination and they work particularly well together in this fudge. It's also a really quick recipe that only takes about ten minutes to make, meaning that it is ideal for making for gifts. Try adding a few drops of hazelnut Irish cream liquor to add to the flavours within the fudge.

Ingredients:

300g plain chocolate chips
200g granulated sugar
80g chopped hazelnuts
150ml evaporated milk
1 tbsp. butter
Pinch of salt

Directions:

1. Grease and line a 20cm square baking tin.
2. Melt the butter in a large heavy saucepan and then stir in the evaporated milk and sugar. Bring the mixture to the boil and then reduce it to a gentle simmer for around 7 minutes.
3. Remove the fudge from the heat and then beat in the chocolate, hazelnuts and salt. Stir until the chocolate has melted.
4. Pour the fudge into the tin and then leave it to cool.

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