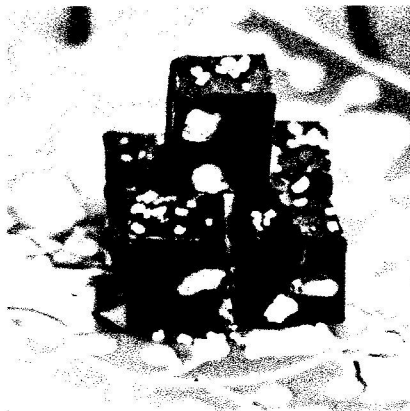


Nutella Fudge with Pistachios and Sea Salt

Prep Time: 5 minutes
Cook Time: 5 minutes
Total Time: 10 minutes

Yield: A lot of fudge
Serving Size: As much as you can eat!



Ingredients:

- 1 can (10 oz) sweetened condensed milk
- 8 oz of ~~unsweetened~~ chocolate chips — USE 60% BITTERWEET CHIPS
- 3 tbsp butter, softened
- 1 tsp vanilla extract
- 1 cup nutella
- 3/4 cup pistachios, whole
- 1/2 tsp salt
- 1 tsp sea salt

Instructions:

1. Prepare an 8 x 8 inch baking dish by spraying it with cooking spray and line it with parchment paper, leaving a 2 inch overlap on the sides, so you can easily pull out the fudge.
2. In a stainless steel bowl, add the condensed milk, chocolate chips, butter, vanilla, nutella and the 1/2 tsp salt.
3. Fill a pot with water half way and bring it to a boil. Place the stainless steel bowl over the pot and stir continuously in the bowl until the chocolate is melted, it took me about 5 minutes.
4. Now you need to move quickly because the chocolate will harden. Add the pistachios to the bowl and mix them in quickly. Pour the chocolate over the parchment paper and level it out so that the top is nice and even. Sprinkle with the sea salt.
5. Refrigerate the fudge until it's set, it will set fairly quickly, about 2 hours.
6. Cut the fudge in the preferred size, with a knife that has been run under hot water and dried off.

Notes

Inspired from [Life and Kitchen](#)