

# Chocolate pistachio fudge

## Ingredients

- 350g/12oz dark chocolate, at least 70 per cent cocoa solids, chopped
- 1 x 397g/14oz can condensed milk
- 30g/1oz butter
- pinch salt
- 150g/5¼oz unsalted pistachios, shells removed

## Preparation method

1. Place the chopped chocolate, condensed milk, butter and salt into a heavy-based pan over a low heat and stir until melted and well combined.
2. Place the nuts into a freezer bag and bash them with a rolling pin, until broken up into some large and some small pieces.
3. Add the nuts to the melted chocolate mixture and stir well.
4. Pour the mixture into a 23cm/9in square tray, smoothing the top with a wet palette knife.
5. Let the fudge cool, then refrigerate until set.
6. Cut into small pieces approximately 3cm x 2cm/1¼in x ¾in. Cutting 7 x 7 lines in the tin to give 64 pieces best achieves this.
7. Once cut, the fudge can be kept in the freezer - there's no need to thaw, just eat straight away.

**less than 30 mins**

preparation time

**less than 10 mins**

cooking time

**Makes 64 squares of fudge**

**By Nigella Lawson**  
**From Nigella Express**

*If I'm not handing this straight round at a party or with coffee after dinner, I might keep half in my freezer, and put the other half in a box or two for Christmas presents. Make sure they stay cold, though.*