

Dark chocolate fudge with pistachios, basil and balsamic glaze

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Whip up this chocolatey treat without having to turn the oven on! Chocolatey goodness, here we come.

Ingredients Serves 10 to 12

- 200 g [dark chocolate](#), finely chopped
- 1 × 395 g tin unsweetened condensed milk
- 50 g unsalted butter, chopped
- $\frac{1}{4}$ cup (35 g) chopped unsalted [pistachios](#)
- Balsamic vinegar glaze, for drizzling
- $\frac{1}{4}$ cup (small handful) small basil leaves, to serve
- Sea salt

Methods

Line a 20 cm by 20 cm slice tin with baking paper.

Place the chocolate in a microwave-safe bowl, then melt in the microwave for 30 seconds at a time, stirring as you go, until just melted; it will take 2 to 3 minutes. Fold through the condensed milk and butter until melted and well combined.

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Pour half of the mixture into the tin and top evenly with half of the pistachios, then pour over the remaining mixture and top with the remaining pistachios, then drizzle with the balsamic glaze.

Cover with plastic film, being careful not to let it touch the fudge as it will stick, and leave to set in the fridge for a minimum of 2 hours or overnight.

Remove from the tin and slice into bite-sized pieces.

Store in an airtight container, layered between sheets of baking paper, for up to 1 week. Top with basil leaves and a pinch of sea salt immediately before serving.

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