



Hazelnut Truffle Fudge

 Gluten Free

READY IN



130 min.

SERVINGS



49

CALORIES



144 kcal

Ingredients

- 3 cups bittersweet chocolate finely chopped
- 0.8 cup hazelnuts salted toasted coarsely chopped (also known as filberts)
- 0.3 cup cup heavy whipping cream
- 20 ounces nutella
- 0.3 teaspoon salt fine
- 2 tablespoons butter unsalted plus more for coating the dish cut into small pieces, ()

Equipment

- bowl
- sauce pan

- baking paper
- knife
- cutting board

Directions

- Place a large saucepan filled with about 1 inch of water over medium-low heat until just simmering. Meanwhile, cut an 8-by-16-inch piece of parchment paper. Coat an 8-by-8-inch dish with butter and line it with the piece of parchment so that the 2 long ends hang over the edges. Be sure to fit the parchment as smoothly as possible into the dish, snugly pressing it into the corners; set the dish aside.
- Place the measured butter in a large heatproof bowl and set the bowl over (but not touching) the simmering water until the butter has melted.
- Add the chocolate and cream and stir until the chocolate is smooth and melted, about 4 to 8 minutes.
- Remove the chocolate mixture from the heat and stir in the Nutella and salt (the mixture will be very thick). Quickly scrape the mixture into the prepared dish and push it into the corners in a rough, even layer.
- Sprinkle the nuts evenly over the top. Using your hands, press them into the surface and evenly smooth out the fudge. Refrigerate uncovered until firm, about 1 1/2 to 2 hours. To remove the fudge, grip the parchment paper hanging over the edges and pull it out of the dish.
- Transfer to a cutting board and, using a long knife, cut the fudge into 49 (1-1/4-inch) pieces, wiping the knife clean between cuts if necessary. (You may have to let the fudge sit at room temperature until it's easier to cut.)
- Let it come completely to room temperature before serving. If desired, place a few pieces of fudge in mini paper baking cups for gifting. Though best eaten right away, the fudge can be stored in an airtight container and refrigerated for up to 3 days.

Nutrition Facts

 **PROTEIN 4.4%**  **FAT 59.28%**  **CARBS 36.32%**

Properties

Glycemic Index:0.9, Glycemic Load:1.95, Inflammation Score:-1, Nutrition Score:3.591304383848%

Flavonoids

Cyanidin: 0.12mg, Cyanidin: 0.12mg, Cyanidin: 0.12mg, Cyanidin: 0.12mg Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg Epigallocatechin 3–gallate: 0.02mg, Epigallocatechin 3–gallate: 0.02mg, Epigallocatechin 3–gallate: 0.02mg, Epigallocatechin 3–gallate: 0.02mg

Nutrients (% of daily need)

Calories: 144.17kcal (7.21%), Fat: 9.56g (14.71%), Saturated Fat: 6.3g (39.38%), Carbohydrates: 13.18g (4.39%), Net Carbohydrates: 11.52g (4.19%), Sugar: 10.3g (11.44%), Cholesterol: 3.24mg (1.08%), Sodium: 18.07mg (0.79%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 10.02mg (3.34%), Protein: 1.6g (3.19%), Manganese: 0.36mg (17.79%), Copper: 0.22mg (10.99%), Magnesium: 29.35mg (7.34%), Iron: 1.27mg (7.07%), Fiber: 1.66g (6.64%), Vitamin E: 0.94mg (6.25%), Phosphorus: 51.61mg (5.16%), Potassium: 121.63mg (3.48%), Zinc: 0.46mg (3.03%), Calcium: 22.18mg (2.22%), Selenium: 1.4µg (2%), Vitamin B2: 0.03mg (1.73%), Vitamin B1: 0.03mg (1.69%), Vitamin K: 1.33µg (1.27%), Vitamin B6: 0.02mg (1.2%)