

Murder with Ganache

Book 4 of the Key West Food Critic Mysteries

Recipe

If you are going to choose *Murder with Ganache* for one of your book club selections this year (and I hope you will—I love this book, and there are so many things to talk about), as the hostess, you must resign yourself to providing something chocolate.

You might choose hot fudge pie or chocolate cake, both swoon-worthy, but here is an easy alternative. This recipe began as Chocolate Nutella Fudge from the Tasty Kitchen—until I read the list of ingredients on the Nutella package. At that point, thinking there must be something better, I searched for a substitute, and found an organic chocolate-hazelnut spread that is really quite incredible.

Nocciolato Fudge Ingredients

- 1 can (14 oz) sweetened condensed milk
- 1 and 1/2 teaspoons vanilla extract
- 1 cup bittersweet chocolate chips (make these good quality, as it will show)
- 1 cup Nocciolato (organic chocolate-hazelnut Spread—I used the whole 9.5 oz jar)
- 3 Tablespoons unsalted butter, room temperature, cut into 1/2-inch pieces
- 1/2 teaspoon sea salt or pink salt

To make the fudge:

1. Line an 8 by 8 inch pan with two layers of parchment paper, overlap on the sides.
2. In a stainless steel bowl, stir together sweetened condensed milk, vanilla, chocolate chips, hazelnut spread, and butter.
3. Place the bowl over a pot of simmering water. (The pan should not touch the water.)
4. Stir until the chocolate chips are melted and the mixture is smooth, 5 to 7 minutes.

Scrape the mixture into the papered pan, smooth the top, and sprinkle with sea salt. (I would have used some of Krista's pink sea salt if I'd had it on hand—so pretty!)

Refrigerate until the fudge is firm, at least 2 hours. Lift the fudge out of the pan using the parchment paper. Cut the fudge into bite-sized pieces and arrange on a pretty plate. Store leftovers (if there are any) in an airtight container in the fridge. This can also be made ahead and frozen.