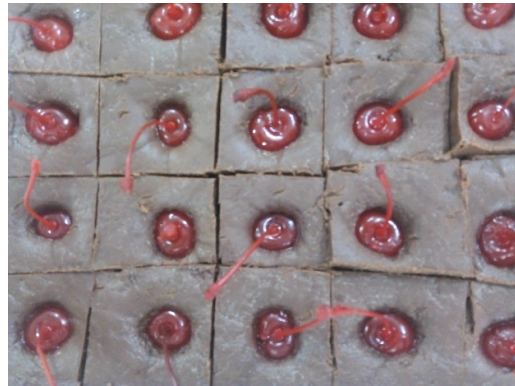
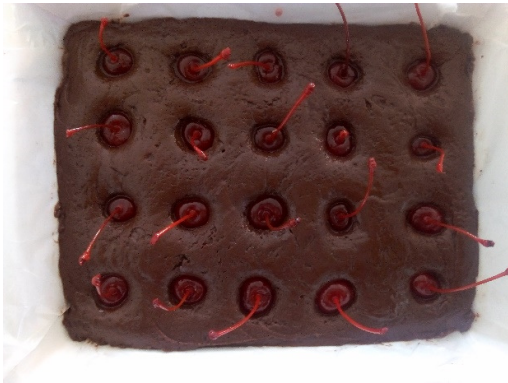


MARASCHINO CHERRIES FUDGE



Ingredients (serves 6 people):

1 cup hazelnut cream tea or a small jar

1 cup of melted dark chocolate

1 can of condensed milk

3 tbsp melted butter

1 cup maraschino cherries

1 tsp vanilla essence

1 pinch of salt

Preparation:

1. Melt the dark chocolate in a water bath.
2. Lightly heat the hazelnut cream.
3. Mix the two ingredients in a bowl together with condensed milk, melted butter, vanilla essence and salt.
4. Mix well.
5. Transfer to a rectangular baking sheet with greased baking paper.
6. Place the cherries on top and press lightly to steady.
7. Take fridge for 2 hours.