

## Entwined Fates

Ethan, an international steel tycoon traumatized by sexual experiences in his youth, has never believed he would be able to love a woman—or be loved by one. Until he meets Sophia.

Sophia, a wealthy Brazilian widow, fled her own country after a tragic incident that killed her husband, and something terrible she did—but can't remember. She starts a new life in London with her three-year-old daughter, living a lonely existence, torn between the love for a dead man, the angst of living with partial amnesia, and the fear of being discovered.

She starts a relationship with Ethan, not counting on meeting Alistair, a powerful banker from a traditional and noble Scottish family, who commands his bank with a strong hand, and yet knows better than anyone that money truly cannot buy love or happiness, but it can buy distraction.

Handsome and guilt-ridden, Alistair has no trouble finding women for one-night stands, who will indulge him in his desire to physically punish them to abate his own tortured soul. Any woman would do. Even Sophia.

*Entwined Fates* is the first installment of the Trust Series, a steamy erotic romance made of luxury, loss, lust, and love.

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### EXCERPT

*United Kingdom*

*Tuesday, October 13, 2009*

*A few minutes after midnight*

*London, Eaton Square*

She felt the evil approach her. Her head tossed on the pillow and her hands gripped the sheets. She knew there was no escaping the men.

*No . . .*

*No!*

*NO!*

A great pain tore through her heart, making her whole body convulse. She awoke from her own screams, her right hand gripping her scarred left arm, long nails digging in as the nightmare faded away, leaving nothing but a void in her mind.

She fumbled for her table lamp. Light flooded the room and gleamed on her square diamond ring and wedding band.

She exhaled slowly and sat on the bed. Her forehead dropped to her knees, which she drew to her chest, hugging herself.

*Why?*

*Why can't I remember?*

She rose from the bed, donned her wrap and unlocked her bedroom door.

Padding silently to the living room, she looked at the photo of a tall, blond man, and fat tears fell from her eyes.

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*London, Park Lane*

He sat on the bed, resting his back against the headboard and pillows as he raked a hand through his brown sun-kissed hair.

The woman lying beside him on the bed sighed with pleasure and curled up against his strong thigh.

He studied the gorgeous brunette clinging to him and grimaced, disgusted with himself for having to pay for his sexual pleasures.

*Why does she keep haunting me?*

*Why can't I feel anything for a woman?*

*Why can't I let myself be loved?*

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*Scotland, Northern Highlands*

The whip lashed across the woman's back and she screamed.

A dark smile spread over the rugged features of the dark-haired man. His arm descended again and again and again, raising red, angry welts on the woman's skin.

The sound of leather against skin, feminine screams, and heavy masculine breathing filled the room.

He threw the whip away, turned the woman on the bed, and thrust into her as he tore the blindfold away.

Blue eyes stared adoringly at him. And the memory of another face masked the one in front of him. The face of a dead woman who had robbed him of what he had considered most precious. *Rot in hell.*

An incredible anger surged through him and he grabbed the long blonde hair in his hands, yanking her head back.

*One more whore.*

*One more to torment me.*

*Is this what I really want?*

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Scowl down for a recipe inspired by *Entwined Fates*.

## *Sophia's Ode to Love and Chocolate Truffles*

### INGREDIENTS

- 1-1/4 cups of chopped dark chocolate (at least 55% cocoa)
- 7/8 cup of milk chocolate
- 7/8 cup sugar
- 7/8 cup of fresh cream
- a touch of sea salt
- 1/8 cup of salted butter cut into small pieces, room temperature
- 1 cup cocoa powder

### DIRECTIONS

- 1 Chop all the chocolate into very small pieces; place in a bowl and set aside.



- 2 Melt the sugar in a medium saucepan over medium to low heat, watching constantly to prevent burning. Once the sugar is melted to an amber color and begins to smoke (a signal that is burning), remove from heat and add the cream.

- 3 Stir and bring back to the heat, stirring constantly to melt the caramel that has hardened in contact with the cream. Be careful; the mixture must not boil. If it starts to overheat, remove the pan from the heat, mixing without stopping, let cool a little, then return to the heat. When the caramel

and cream mixture has melted, remove from heat and add the salt. Stir to incorporate, then immediately pour in the chopped chocolate.

- 4 Wait 5 minutes and stir gently to mix the chocolate into the caramel mixture before adding the butter. Stir, then let the mixture rest and reach room temperature. Cover with plastic wrap and refrigerate for at least 6 hours.
- 5 Remove the chocolate mixture from the refrigerator. Put the cocoa powder in a deep dish. With small spoons—and clean hands—make balls of chocolate and roll them in the cocoa powder. Once covered with cocoa powder, place the truffles in a single layer in a covered container and refrigerate for at least 6 hours.
- 6 Remove them from the refrigerator about 15 minutes before serving, but keep them in the fridge tightly covered (especially if you live in a warm place).