



Hot Chocolate Fudge

Recipe by Zola Nene

Serves: 40

Cooking: 20min

Difficulty: Medium

Ingredients :

For the chocolate fudge:

- 2 cups dark chocolate chips/chopped dark chocolate
- 1 cup Selati Castor Snow
- 1 tin condensed Milk
- 2 Tbs butter

For the white chocolate ganache:

- 300 ml cream
- 400 g white chocolate, finely chopped
- 300 g cream cheese, at room temperature

For the topping:

- 2 cups white mini marshmallows
- 1 Tbs cocoa powder

Methods :

- Line a 22cm square baking tin.
- In a large thick bottomed pot, combine the chocolate chips, castor sugar, condensed milk and butter.
- Stir over low heat until mixture is evenly melted and smooth.
- Cook, while stirring, over medium heat for 2 minutes
- Pour fudge into the prepared tin then set aside to cool while making the ganache.
- For the ganache, boil the cream then pour onto the chopped white chocolate then stir to melt.

- Gently stir in the cream cheese until mixture is smooth.
- Pour onto the fudge layer then top with the mini marshmallows, pressing them gently into the ganache.
- Dust the top with the cocoa powder then refrigerate until firm before slicing into blocks.