

# Dark chocolate fudge

Recipe by Clem Pedro

Serves: 8-10

Cooking: 2hr 10min

Difficulty: Easy

## Ingredients :

- 500g castor sugar
- 62.5g butter
- 7.5ml golden syrup
- Half a tin of condensed milk
- A dash of milk
- Milk chocolate (150g)
- Almond flakes
- Icing sugar (250g)
- Red food colouring

## Methods :

- Put milk in pot then add sugar, butter, condensed milk and last golden syrup (prevents sugar from crystallizing).
- Put pot over low heat to let sugar dissolve then increase heat and bring to the boil, stir constantly as it burns quickly and easily, until it reaches soft ball stage.
- (You test for softball stage by taking half a teaspoon of mixture and put it into ice water if it forms a ball between your fingers its ready)
- Use the hand blender to whisk fudge and incorporate air and allow it to cool for a minute then add chocolate.
- Whisk until chocolate is fully incorporated.
- Pour into mould lined with Clingfilm (work fast before it hardens) allow to stand for 5 min the cut pieces while in mould and refrigerate overnight to allow fudge to set.
- Mix icing sugar with a drop of food colouring and 2 tbsp water. Mix until paste forms and decorate fudge as desired. Top with almond flakes.