

make
your
OWN...

This dish created by:



Richard Narramore
Executive Chef



Traditional Fudge

Ingredients

- 397g tin condensed milk
- 450g light brown soft or caster sugar
- 120g butter, cubed
- 125ml milk
- Pinch salt
- 8 inch square baking tin, lined with baking paper

Makes 36 x 1 inch pieces

Suitable for | Vegetarian

Recipe Tips

Use the iced water hack and you won't need a sugar thermometer!

Why not tailor your fudge to the person you are making it for? If they love chocolate, dried fruit or nuts, add these with the salt.

Method

Place a glass of cold water in the freezer (or in the fridge with ice cubes).

Place all of the ingredients apart from the salt into a large, dry saucepan over a low heat. Stir continuously until the butter has melted and the sugar has completely dissolved.

Slowly bring the mixture to a rolling boil over a medium-high heat for 10 minutes. Stir continuously to stop the mixture catching on the bottom of the pan and burning. Take care as the mixture will very hot.

Once reduced and darkened, carefully dip a teaspoon into the mixture and drizzle it into the glass of iced water (remove the ice cubes if using.) It should become a soft, pliable ball that you can squash with your fingers. If it sticks to the glass or your fingers when you press it, continue to boil and test the mixture every 2–3 minutes, or until it passes the test.

Add a pinch of salt, beat well then leave to cool in the saucepan for 10 minutes.

Beat the mixture again, breaking the top that will have started to set, until it starts to lose its shine. Leave for another 5 minutes and beat again. Pour into the lined tin and level with a spoon.

Refrigerate for at least 3 hours, or until completely firm and you can cut through it easily with a knife without it getting stuck. Remove the fudge from the tin, transfer to a chopping board and slice into 36 pieces (6x6) with a sharp knife.