



Miele

Warming drawer chocolate fudge

By Miele

10 minutes plus refrigeration time

Preparation time

15 minutes

Cooking time

10 servings

Serves

INGREDIENTS

500 g dark chocolate, 53% cacao

1 x 395g tin sweetened condensed
milk

20 g butter

1 tsp vanilla extract

Freeze dried berries (optional extra)

METHOD

1. Preheat the gourmet warming drawer Food Setting 1, approximately 65°C. Place the chocolate in a small roasting pan and place pan in drawer for 10-15 minutes until chocolate is melted.
2. Once melted, add remaining ingredients and mix well to combine.
3. Return mixture to the drawer for 1-2 minutes until thick and shiny.
4. Transfer the mixture into a greased and baking paper lined solid steam tray, approximately 320mm x 60mm in diameter.
5. Smooth the top with a warm spatula and place in the refrigerator to harden and cool. Once cooled and firm, cut into cubes.

Alternative appliance method

Induction cooktop

- The chocolate can be melted on a low setting, induction setting 2.

Hints and tips

- Flavourings can be added such as peppermint or orange essence.
- Fudge will keep in an airtight container for up to 2 weeks.
- Topping suggestions can be added before placing in the refrigerator to harden.