

**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

- Flavours 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.