



## Sour Cherry, Vanilla Bean and Roasted Macadamia Nut Fudge

Serves 10

### TASTE OF DECEMBER FACT

The history of fudge is unclear, but it was most likely invented in America in the 18th century. Like many other dishes it is thought to have been created by accident, when a batch of caramels were spoilt or fudged, hence its name fudge. This recipe has been created for the festive season and flavoured with dried sour cherries and macadamia nuts. It's perfect served at the end of a meal with family and friends, or given as a homemade edible festive gift.

### INGREDIENTS

- As required - Extra Virgin Olive Oil Spray
- As required - Baking Paper
- 675gm Caster Sugar
- 550gm Double Cream
- 50gm Condensed Milk
- 75gm Unsalted Butter
- 30ml Glucose Syrup
- 1 tbsp Vanilla Bean Paste
- 1 tsp Vanilla Essence
- 60gm Macadamia Nuts - roughly chop and lightly roast.
- 80gm Dried Sour Cherries

### METHOD

1. Lightly spray-oil and line the base and sides of a 25cm long, 20cm wide and 3cm deep baking tray with baking paper.
2. Place the caster sugar, double cream, condensed milk, butter and glucose syrup in a heavy bottomed saucepan over a moderate heat. Stir regularly until the ingredients are combined, the sugar has dissolved and butter melted.
3. Increase the heat and bring the mixture up to the boil. Continue to boil, gently stirring regularly, until the mixture reaches 116°C, when checked with a thermometer.
4. Remove the saucepan from the heat and allow the mixture to sit for 5 minutes, then add the vanilla paste and vanilla essence and whisk to combine ingredients.



5. Using a wooden spoon, carefully beat the mixture, until it has cooled to 70°C, lost its shine and is thick. Add the macadamia nuts and sour cherries. Fold through until the ingredients are combined.
6. Pour the fudge into the prepared tray and smooth the top with a spatula. Allow to cool to room temperature.
7. Cover the fudge with baking paper and cling wrap and leave for 8 hours to firm up and set.

## TO SERVE

Remove the fudge from the tray, remove the baking paper and cut the fudge into 20 evenly sized pieces.