

Clotted cream, sea salt & vanilla fudge



The biggest challenge when making fudge is preventing the sugar from crystallising in the pan. By melting it completely before stirring, and adding a little glucose syrup, this can be avoided. To get a beautiful soft texture, it is important to heat the mixture to the right temperature (you will need a sugar thermometer) and to beat it as it cools. This recipe incorporates clotted cream for an extra touch of luxury and sea salt to heighten the caramel flavour.

Ingredients [makes 700g]

- 50g butter
- 440g golden caster sugar
- 2 tsp glucose syrup
- 170g can evaporated milk
- 115g clotted cream
- Seeds from 1 vanilla pod
- A large pinch of sea salt

Method

1. Line a shallow 18cm square tin with grease proof paper.
2. Add all the ingredients to a large heavy-based pan and warm on a low heat, without stirring, until all of the sugar has dissolved. It is important that all the sugar is completely melted before bringing to the boil or the fudge will be grainy, so keep the heat low and allow it as much time as it needs.
3. Once the sugar has melted, bring to a steady boil, stirring constantly with a wooden spoon to prevent sticking. When the mixture reaches 115 degrees celcius* on a sugar thermometer take it off the heat. This will probably take about 20 minutes as most of the water in the mix needs to evaporate to allow it to reach this temperature.
4. Put the mixture into a clean bowl and beat with a wooden spoon or electric whisk to cool.
5. After about 10 minutes the fudge will start to come away from the edges of the bowl. At this stage spoon it into the prepared tin and flatten with the back of a spoon.
6. Cover and chill overnight to set.
7. Cut into squares and pack into boxes or sweet bags.

* this is the "softball" stage. You can test it by putting a teaspoon of the mixture into ice cold water. It will set, but still be malleable.