

Dilmah's White Chocolate and Spice Chai Fudge

You'll love this incredibly easy, beautifully moist and fudgy chocolate cake – best served with a brew of L'affaire coffee!

Preparation time: 25 minutes

Baking time: 1½ hours

Ingredients

250g glucose

60g butter, chopped

310g thickened cream

750g white sugar

350g white chocolate, chopped

2 Dilmah Exceptional Ceylon Spice Chai tea bags

Edible silver leaf, to serve



Directions

1. Grease and line the base and sides of a 25 x 35cm slab pan with baking paper, allowing the sides to over hang.
2. Combine the glucose, butter, cream and sugar in a large saucepan over low heat.
3. Cook, stirring, for 10 minutes or until sugar dissolves.
4. Increase heat to high and bring to a simmer. Cook, without stirring, until mixture reaches 120°C (softball) on a candy thermometer. Remove from heat.
5. Place the chocolate in a large heatproof bowl. Tear the Ceylon Spice Chai tea bags and add the tea leaves to the sugar syrup. Stir to combine. Pour over chocolate and stir until chocolate melts and mixture is smooth.
6. Pour into the prepared pan & set aside for 6 hours or until fudge is firm to the touch and set.
7. Turn fudge onto a clean work surface. Cut into small squares and top with silver leaf to serve.

This fudge is delicious with a cup of Dilmah Ceylon Spice Chai tea.

Dilmah's relationship with Hospice goes back over 17 years. WHY? Well we both share similar values. The Dilmah brand founder, Merrill J Fernando has a philosophy that "Business is a matter of human service". Dilmah is a family-owned business which believes in tradition and ethics. Tea can bring families together, strengthening the bonds of friendship especially in needy times. It is Dilmah's hope, that in some small way, we can bring comfort at these times.

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