

Rum & raisin dark chocolate fudge

Yield - 50 x bite size pieces

Ingredients;

340g castor sugar
180g double cream
110g liquid glucose
225g dark chocolate (70%)
55g salted butter
100g raisins
50ml dark rum

Method;

- Soak the raisins in the rum for as long as possible, ideally overnight.
- In a heavy bottomed sauce pan, place the sugar, glucose and cream; place the pan over a medium high heat, using a food thermometer take the sugar mix to 117°C.
- Carefully whisk in the chocolate and butter until it has all emulsified.
- Add the rum soaked raisin to finish, then transfer into a tray or tub and place in the fridge to cool. once cool remove from the tray and cut to your desired portion size.

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