



White Choc and Lemon Fudge

Ingredients - Makes approx. 60 bite size pieces

300g double cream
750g caster sugar
250g glucose
400g white choc
50g butter
Zest 4 lemons

Method

- In a heavy bottom saucepan, bring the cream, sugar and glucose to 120C.
- Once at 120C add the white chocolate in 3 stages, whisking well until emulsified
- Whisk in the butter and the lemon zest, pour into a tray with a 1cm lip lined with baking parchment.
- Place in a fridge until set, once set, as an added option you can melt white chocolate and pour it over the top for that added extra finish.
- Cut into bite size portions and enjoy with a cup of tea or coffee

Dan x