

Christmas White Chocolate Fudge

1 unwaxed orange
100g pecans, divided
85g ready-to-eat dried apricots, divided
400g white chocolate (minimum 22% milk solids), chopped
200ml sweetened condensed milk
1 teaspoon vanilla extract
75g sweetened dried cranberries, divided

1. Line **Small Sheet Pan** with non-stick baking paper, allowing about 2.5cm to extend past the side. Zest orange using **Microplane® Adjustable Fine Grater** to measure 1 teaspoon; save orange (flesh/juice) for another use. Place the pecans in **Large Micro-Cooker®**; microwave, uncovered, on HIGH 2-3 minutes or until lightly toasted, stirring after every 30-second interval. On **large grooved cutting board** coarsely chop pecans using **Chef's Knife**, set aside 25g chopped pecan for topping. Coarsely chop dried apricots.
2. Place chopped chocolate and condensed milk in clean Large Micro-Cooker®; microwave, uncovered, on HIGH 2-3 minutes or until chocolate is mostly melted, stirring after every 30-second interval using **Small Mix 'N Scraper®**. Stir until chocolate is completely melted. Add the orange zest, vanilla extract, 75g chopped pecans and half of each of the apricots and cranberries; mix well.
3. Immediately pour chocolate mixture evenly into prepared pan; spread evenly with **Small Spreader** (be careful as the mixture will be very hot). Top fudge with remaining pecans, apricots and cranberries; press lightly into fudge using cleaned spreader. Let cool 20 minutes. Refrigerate for at least 2 hours or until firm. Lift paper and fudge from pan; place on cutting board. Remove paper. Using Chef's Knife cut into 30 squares. Store in an airtight container in the refrigerator for up to 3 weeks. (Do not freeze.)

Chef's Corner

Any combination of nuts and dried fruit can be substituted for the pecans, dried apricots and dried cranberries in this recipe.

Makes 30 fudge pieces

Nutrients per piece of fudge:

Energy 541kJ/129kcal; Protein 2.2g; Carbohydrate 14.8; Sugars 14.8g; Fat 7.2g; Saturated Fat 3.1g; Fibre 0.4g; Salt 0.1g

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