

-PROPER- *Foodie*

Cooking | Styling | Eating | Blogging

Baileys chocolate hazelnut fudge

More hazelnut ☺

Baileys, chocolate and hazelnut fudge with an outer coating of chocolate. Great for serving up at party's or to wrap up as homemade gifts. I absolutely adore this fudge!

Ingredients:

400ml Sweetened condensed milk
250g light brown muscovado sugar
120g unsalted butter cubed
200g milk chocolate broken into pieces
200ml Baileys liqueur
100g chopped hazelnuts

Equipment:

1 square 9 inch baking tin lined with grease proof paper

Extras:

An extra 200-400g of melted chocolate for dunking, if required
Makes 25 large squares of fudge, which can be halved to make 50 pieces.

Method:

Make sure your tin is well lined, with extra paper hanging over the sides. This will help with removing the fudge from the tin later on.

In a large non-stick pan (I used a wok) add the condensed milk, sugar and butter. Set on a low to medium heat and stir for 10 minutes or until the butter has melted and the sugar has dissolved. Turn up the temperature and bring to the boil whilst stirring continuously. Do not let the sugar stick to the bottom. Bring to a simmer and continue to stir for a further 10 minutes.

The mixture is ready when there is a slight colour change. The mix will take on a caramel colour with a slight shine. At this point remove from the heat, add the Baileys and broken up chocolate. Stir well until all the chocolate has melted and the mixture thickens slightly.

Pour the fudge into the lined tin and leave to cool for at least 1 hr. Transfer the tin to the fridge and chill for 2-3 hours (ideally, leave in the fridge overnight).

Once the fudge is chilled and fully set use the paper lining to remove the fudge from the tin. Cut up into square pieces and return to the fridge until you are ready to serve.

To add the extra outer layer of chocolate. Melt the chocolate in the microwave (30 second bursts and stirring in between), then drop one piece of fudge at a time, into the chocolate and coat. Use a fork to remove the fudge and place on a tray lined with grease proof paper. Return chocolate dipped fudge to the fridge in order to set again, this should take an hour or so.

Once the chocolate layer is set, remove from the fridge and carefully cut off the chocolate edges from two opposing sides to reveal the layers of nut, fudge and chocolate inside.
Serve or gift wrap for presents.

