QUEEN
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PREP: 20 mins + cooling
COOK: 6 mins
SERVES: 12

Pistachio, Cherry & Ginger Holiday Fudge

Fudge lovers this one is for you. We've taken our creamy chocolate vanilla fudge and given it a festive twist with bright glacé cherries, crunchy pistachios and candied ginger. It's the perfect treat to welcome in the festive season and makes the perfect hand made gift too.

Ingredients

100g butter, chopped
395g can sweetened condensed milk
1 1/4 cup (200g) brown sugar
1/4 cup (60ml/80g) Queen Pure Maple Syrup
1 cup (180g) dark chocolate, chopped
2 tsp Queen Organic Vanilla Bean Paste
¾ cup (90g) natural pistachios
¾ cup (95g) red glacé cherries
1/3 cup crystallised ginger

Method

STEP 1

Grease and line a 17x27cm slice tin with baking paper with the long sides extending over the sides.

STEP 2

Place butter, condensed milk, sugar and maple syrup in a large microwave-safe bowl and microwave for 2 minutes on medium heat. Stir the mixture and microwave for a further 2 minutes, remove, stir and microwave for a final 2 minutes (6 minutes in total).

STEP 3

Roughly fold dark chocolate and vanilla bean paste into mixture then leave to sit for 1 minute then whisk through until the mixture is smooth and glossy. Fold in ½ cup pistachios, ½ cup chopped glacé cherries and ¼ cup chopped crystallised ginger. Spoon mixture into prepared tin and spread with the back of a metal spoon until smooth.

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Method

STEP 4

Top fudge with remaining glacé cherries, ginger and pistachios, then refrigerate. Slice into small squares or bars once fully cooled. Keep chilled until serving in an airtight container for up to one week.

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