PREP: 15 mins
COOK: 20 mins
SERVES:6

Vanilla Bean Hot Fudge Sauce

This beautiful vanilla fudge sauce can be prepared ahead and heated before serving - it's divine over ice cream and wickedly indulgent over brownies, pancakes, waffles and cupcakes warm from the oven.

Ingredients

Vanilla Marshmallow Crème

1 tsp gelatine powder

½ + 1/3 cup (205ml) cold water

1 ½ cups (330g)aster sugar

1 cup (250ml/360g) Queen Glucose Syrup

Pinch sea salt

2 tsp Queen Madagascan Vanilla Bean Paste

Hot Fudge Sauce

200g Vanilla Marshmallow Crème

100g white cooking chocolate

Method - Vanilla Marshmallow Creme

STEP 1

Combine gelatine and ½ cup cold water in a stand mixer fitted with a whisk attachment. Set aside.

STEP 2

Combine sugar, glucose syrup, salt and 1/3 cup water in a saucepan over medium heat. Cook without stirring until syrup reaches 115C (240F). Carefully pour syrup over gelatine mixture and beat on low speed for 2 minutes. Add Vanilla bean paste, then resume beating on high speed until mixture is thick, shiny and white.

STEP 3

Transfer to jars to store refrigerated for up to one month.

Method - Hot Fudge Sauce

STEP 1

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Ingredients

¼ cup (60ml/90g) Queen Glucose Syrup

2 tbsp (40ml) thickened cream

½ tsp sea salt flakes

1 tsp Queen Madagascan Vanilla Bean Paste

Method - Hot Fudge Sauce

To prepare hot vanilla fudge sauce, combine 200g of vanilla marshmallow crème with white chocolate, glucose syrup, thickened cream, salt and vanilla in a saucepan over medium heat.
Heat gently until white chocolate is melted, then serve poured over ice cream.

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