



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 Madagascar 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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