

LoSalt Salted Fudge

INGREDIENTS

75g butter
500g demerara sugar
200g golden syrup
300ml double cream
1tsp vanilla extract
¼ tsp LoSalt

METHOD

1. Put the butter, sugar, syrup and cream into a pan on a medium to low heat. Stir until all the sugar has melted.
2. When the mix reaches 110c , turn down the heat and stir more regularly till the mix reaches 116c, then take off the heat and allow to cool a little.
3. Add the salt and vanilla and beat with a wooden spoon till the mix thickens and loses its sheen.
4. Line a baking tray with buttered grease proof paper. Pour in the mix and allow to cool. After about 2 hours when it is firmed up slice into squares and place in the fridge until it has completely set.



RECIPE BY:
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