



Date: 27 January 2008

## **Blackcurrant Nut Fudge**

### **Ingredients**

400g White Sugar  
125ml Cream  
125g Unsalted Butter  
150g Dark Cooking Chocolate  
8 tsp Golden Syrup  
½ cup Hazelnuts  
½ cup FROZEN blackcurrants

### **Method**

1. Grease a 19cm square tin.
2. Put cream, sugar, butter, chocolate and syrup in a heavy based saucepan.
3. Warm gently over low heat until sugar dissolves and butter and chocolate melt.
4. Bring to the boil, gently stirring to prevent sticking.
5. Boil at higher heat for 5-6 minutes.
6. Remove from heat and stand 10 minutes to cool.
7. Beat mixture with wooden spoon until it just becomes thick and creamy.
8. Stir in nuts and frozen blackcurrants and pour in prepared tin.
9. When cool put in refrigerator to set.
10. Cut into squares and serve.

Sarau Festival, Moutere Hills Community Centre – Sunday, February 3<sup>rd</sup> 2008

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