

Pina Colada White Chocolate Fudge

Ingredients:

About 700ml caster sugar (granulated sugar works too but make take a little longer to melt)

170 grams unsalted butter

150ml evaporated milk (not condensed milk)

340g white chocolate broken up into small pieces

200g small marshmallows (or large ones cut into quarters)

Malibu

Mix of tropical dried fruit (pineapple, mango & papaya, apricot, inca berries and coconut are also ok, NO raisins) - about 1 cup or 200-250ml of fruit

Wooden spoon - not plastic or metal

This recipe is more of a melt-in-the-mouth texture than the more crumbly style fudge usually found in Europe, so if you've made fudge before, just be conscious that the textures and consistency of the mix during cooking may seem off.

Riff on this recipe to your heart's content - works amazingly well with all sorts of ingredients. The only thing to remember is to change up the booze to suit what you're soaking, or if you're just using nuts, then vanilla extract or Captain Morgan's spiced rum are probably your best bet - add about 2 teaspoons.

THE NIGHT BEFORE:

1. Chop your tropical fruit mix up very fine (pieces about half the size of a raisin, if you were using raisins, which you're not)
2. Place all fruit in a lowball glass and add just enough Malibu to cover the fruit
3. Keep it in the fridge to soak overnight and remove it about 30 minutes to an hour before you start making the fudge, to let it warm up to room temperature. There should be a little bit of Malibu still unsoaked, but no more than a teaspoon or so



THE NEXT DAY:

1. Thoroughly grease a 13" x 9" x 2" baking pan with butter and set to one side
2. In a large saucepan, slowly melt butter, then add sugar and milk and turn heat up to high or medium high - mixture should reach a rolling boil (240 degrees if you're checking it with a candy thermometer).
3. Keep the mix at a boil (you can turn it down very slightly if need be but keep it bubbling pretty hard) for exactly 5 minutes, stirring constantly with a wooden spoon
4. Remove from heat and immediately add the chocolate and then marshmallows, stirring everything through quickly to melt it. You may need to put a burner on low to keep the mix warm enough to melt everything if you're too slow, but try to do this as quickly as possible. You don't want anything to crystallise.
5. After the chocolate & marshmallows are melted, add the contents of the lowball glass (fruit + Malibu) and continue to stir through until everything is well mixed.
6. Pour into greased pan - it will self-level. Let cool at room temperature for a couple of hours, then slice into small squares and serve.