



Fudge Kitchen

FUDGE

in my

KITCHEN

FLAVOUR SUGGESTIONS

Get ready

You'll need things from your kit and from your kitchen

From your kit

- Fudge Kitchen Instructions
- Sugar thermometer
- 2 fudge making tools



From your kitchen

- Whipping cream (or soya cream)
- Other flavourings (see our suggested recipes)
- Saucepan (preferably heavy based)
- Pastry brush
- Wooden spoon
- Jug with a little water in
- Pallet knife
- A clean surface measuring at least 40x30cm, for making fudge on



Suitable surfaces for making fudge on

- Marble worktop ✓
- Maple wood chopping board ✓
- Marble chopping board ✓
- Thick wood chopping board ✓
- Glass chopping board ✓
- Normal worktop ✓
- Plastic chopping board ✗
- Recycled cardboard chopping board ✗



Flavour Suggestions

You can add any of the following or combinations of the following to create your own unique flavours. Light batches will either need a base of toffee (use the wet ingredients with the caramel in) or vanilla. The chocolate batch can be used without anything else added to make Choco Classic or again you can make many different varieties with the chocolate base.

Toffee Mix	Additional Ingredients	Quantities and Details
Banoffee	Bananas and the wet ingredient with the added caramel	Add 25g seeded and chopped bananas to the pot on initial cooking.
Honeycomb Crunch	Honeycomb Pieces	25g to be added once the fudge is poured on the board.
Caramel Swirl	Milk/Dark Chocolate Buttons	25g to be added once the fudge is poured on the board, then once shaped, add a little on top for decoration.
Sea Salted Caramel	Sea Salt Flakes	8g to be added once the fudge is poured on the board, then once the fudge has been shaped into the loaf, immediately sprinkle flakes on top.
Caramel Macchiato	Strong coffee, fresh or instant	Replace the 30ml of water with 30ml of coffee. For a variation, try adding walnuts to this once it is poured onto the board.

For more recipe ideas, to order more ingredients or to see our full range of exciting flavours, visit www.fudgekitchen.co.uk

Plain Mix	Additional Ingredients	Quantities and Details
Vanilla	Vanilla pod	Add 1/6 of a pod to the pot on initial cooking and scoop it out when it is poured out onto the board.
Cherry Almond	Almonds and Cherries	Add 5 seeded and chopped fresh cherries to the pot on initial cooking. Add 2 drops of almond essence once you have poured the fudge onto the board.
Strawberries & Cream	Strawberries Grated white chocolate	Add 40g or 3 average size, chopped strawberries to the pot on initial cooking. Try grating white chocolate on top of the loaf as soon as it has been made.
Ginger	Ginger - paste	Add 3/4 of a teaspoon to the pot on initial cooking, try sprinkling some cinnamon on top of the loaf once it is formed.
Raspberry & White Chocolate	Fresh Raspberries Grated white chocolate	Add 40g or 8 average size pieces of fruit to the pot on initial cooking, then once the fudge has been shaped into the loaf, immediately grate white chocolate on top.
Lemon	A lemon	Add the zest of 1/2 lemon to the pot on initial cooking and the juice of 1/2 lemon once it is poured onto the board
Orange Cream	An orange, Orange juice	Add zest of 1/2 orange and 30ml orange juice (instead of the water) to the pot on initial cooking.
Mint	Natural mint essence	2ml to be added once the fudge is poured on the board.
Coffee	Strong coffee, fresh or instant	Replace the 30ml of water with 30ml of coffee. For a variation, try adding walnuts to this once it is poured onto the board.
Rum & Raisin	Dark Navy Rum, raisins	Add 10ml of rum and 30 raisins - 15g once the fudge has been poured onto the board.

Chocolate Mix	Additional Ingredients	Quantities and Details
Mocha	Strong coffee, fresh or instant	Replace the 30ml of water with 30ml of coffee. For a variation, try adding walnuts to this once it is poured onto the board.
Chocolate & Orange	An orange	Add zest of 1/2 orange and 30ml orange juice (instead of the water) to the pot on initial cooking.
Chocolate Fruit & Nut	Raisins & Walnuts	Add 30 raisins or 15g, and 5 walnuts or 15g, once the fudge has been poured onto the board.
Chocolate & Coconut	Creamed coconut	Add 20g to the pot on initial cooking.
Alcoholic	Whiskey/brandy	Add 10ml to the fudge once it has been poured onto the board. You can use this with either a light batch or dark batch.
Rocky Road	15g Mini Marshmallows, 20g Crumbled biscuits	During the loafing, add about 3/4 of the cookie crumbles and mini marshmallows. Keep the remaining amounts for decoration.
Black Forest Gateaux	Black Cherries, fresh or tinned	Add 25g of black cherries to the pot on initial cooking.
Chilli Chocolate	Chilli Flakes or powder	Add 25g of Chilli flakes or powder to the pot on initial cooking, then once the fudge has been shaped into the loaf, immediately sprinkle flakes on top.
Double Trouble	White chocolate buttons	Add 25g of white chocolate buttons during the loafing stage, then once the fudge has been shaped into the loaf, immediately sprinkle buttons on top.
Chocolate Peanut Butter	Peanut Butter, chunky or smooth	20g to be added once the fudge is poured on the board.



Fudge Kitchen

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Email and tell us about your flavour inventions at fans@fudgekitchen.co.uk
for special Creative Fudge Maker awards and prizes.