

Irish cream fudge



Ingredients

- 397g tin condensed milk
- 100ml/3½fl oz Irish cream liqueur
- 400g/14oz white chocolate, broken into squares with 3 squares reserved and roughly chopped
- 200g/7oz dark chocolate, broken into squares with 3 squares reserved and roughly chopped
- sea salt flakes, for sprinkling

Method

1. Line a 20cm/8in square cake tin with baking paper. Set aside.
2. Pour the condensed milk and Irish cream into a microwave-safe bowl. Add the white chocolate (setting aside the 3 roughly chopped squares for later). Stir to combine. Cook in the microwave on high for 2–3 minutes, stirring every 30 seconds, until the mixture is glossy and all the chocolate is melted.
3. Remove from the microwave and add the dark chocolate (setting aside the 3 roughly chopped squares for later). Stir gently until the mixture is smooth and thick. Scrape into the prepared tin and level the surface.
4. Sprinkle the chopped white and dark chocolate and a good pinch of salt flakes over the surface of the fudge. Chill for at least 3 hours, or until the fudge is firm enough to cut without the knife getting stuck.
5. Cut the fudge into small squares, roughly 36 pieces. Serve after dinner or with drinks.