



COOKING CLASSES
AT SUR LA TABLE

OLD-FASHIONED FUDGE

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Dairy

- 5 tablespoons butter

Pantry Items

- Vanilla extract

Dry/Canned Goods

- 14 oz sweetened condensed milk
- 1 cup semi-sweet chocolate, chopped
- 2 cups milk chocolate, chopped

Other

- See recipe variation notes for flavoring and “mix-in” options to try in class

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife
- Cutting board

Hand Tools/Gadgets

- Silicone spatula
- Mini offset spatula or spoon

Cookware

- Medium saucepan

Bakeware

- 8" x 8" square baking pan

Other

- Parchment paper

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Old-Fashioned Fudge

1. No pre-class prep needed

OLD FASHIONED CHOCOLATE FUDGE

Yield: 32 bite-size pieces

Quick and easy preparation, delicious flavor, and the perfect treat for the holidays.

Unsalted butter for greasing pan
1 (14 ounce) can sweetened condensed milk
4 tablespoons (1/2 stick) unsalted butter
1 cup semi-sweet chocolate, chopped
2 cups milk chocolate, chopped
1/4 teaspoon Kosher salt
1 teaspoon vanilla extract

Line an 8 by 8-inch square baking pan with parchment paper, leave two inches overhang on two sides for lifting fudge after setting up.

1. **To prepare the fudge:** To a medium saucepan set over low heat add the milk, butter, both chocolates, and salt. Using a silicone spatula stir the mixture until the chocolates are melted and the mixture is smooth. *Take care not to let the mixture get too hot as it will burn or separate.* Remove mixture from the heat and stir in the vanilla until well combined.

3. Transfer the liquid fudge into the prepared pan. Using a mini offset spatula smooth the top. Sprinkle the top desired topping and gently press if needed to adhere. Transfer the fudge to the refrigerator to chill and set for at least 1 1/2 hours.

4. **To serve:** Once set, lift out the fudge from the pan using the parchment as handles and place onto clean work surface. Remove the parchment and using a sharp knife, slice the fudge into even bite-size pieces.

5. Enjoy immediately or store in an airtight container.

Recipe variations:

- Try adding 1 or more mixins to stir through the fudge before it has set, or top at the end.

A few great options to top your fudge include:

- o mini marshmallows and graham crackers
- o small candy (m&m's, Reese's pieces, etc)
- o holiday candy (crushed peppermints, Andes mints, etc)
- o chopped nuts (almonds, walnuts, pecans)

A few great options to stir into your fudge include:

- o Amaretto liquor, whisked into the liquid fudge
- o Chocolate- hazelnut spread marbled through