



CHOCOLATE FUDGE

INGREDIENTS	%
Corn Syrup, 42 D.E.	30.0
Daritek [™] , whey protein concentrate	5.0
Vegetable Fat	10.0
Lecithin	0.5
Sucrose	30.0
Salt	0.5
Water	20.0
Cocoa	4.0
Fondant	See Below

PROCEDURE

1. Solubilize **Daritek** and sugar in water using a blender.
2. Place the **Daritek**, sugar and water mixture in a Hobart mixer, and mix with all the other ingredients for 5-10 minutes at medium speed.
3. Transfer mixture to steam-jacketed kettle and cook to 244-245°F.
4. Transfer cooked mixture to the mixer and cool to about 190-200°F.
5. Add fondant to cooked mixture (use 1 part fondant/3 parts cooked mixture). Mix in well.
6. Pour onto cold slabs, cool and cut.

FONDANT	%
Sucrose	62.5
Corn Syrup	12.5
Invert Sugar	9.4
Water	15.6

1. Place all ingredients in a cooking kettle and cook to 244°F.
2. Remove cooked mixture from heat and cool to 140-150°F.
3. Beat into a fondant using a Hobart mixer with a paddle.

BENEFITS

Daritek provides emulsion stability and contributes to viscosity and opacity. It also adds dairy flavor and improves color.