



## CHOCOLATE FUDGE

| INGREDIENTS                                | %         |
|--|-----------|
| Corn Syrup, 42 D.E.                        | 30.0      |
| <b>Daritek™</b> , 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.