

MAPLE GINGER WALNUT FUDGE



FOOD SERVICE



This is an easy fudge with great contrast between the sweetness of the maple flavoured syrup and the spiciness of the ginger. Candied ginger is simply ginger preserved in a sugar syrup and coated in sugar, it is also known as crystallised ginger.

Customer Services Phone 0800 800 617

www.chelsea.co.nz/foodservice

MAPLE GINGER WALNUT FUDGE



MAKES 40 x 30g portions

INGREDIENTS

		Approx Unit Price	Approx Ingredient Cost
40g	Chelsea Soft Brown Sugar	0.00280	\$1.12
225g	butter	0.00718	\$1.62
150ml	evaporated milk	0.00700	\$1.05
250g	Chelsea Icing Sugar	0.00280	\$0.70
6g	ground ginger (1 Tbsp)	0.01065	\$0.06
40g	Chelsea Maple Flavoured Syrup	0.00762	\$0.30
100g	candied ginger, roughly chopped	0.01730	\$1.73
140g	walnuts, roughly chopped	0.01437	\$2.01

METHOD

Line a 20cm x 20cm square tin with greased baking paper.

Put brown sugar, butter and evaporated milk into a heavy-bottomed saucepan.

Bring to a boil over medium heat, then continue to boil, stirring for 10 minutes.

Take off the heat and stir in the icing sugar, ground ginger and maple flavoured syrup.

Pour mixture into a food mixer and beat with the paddle attachment until thick and glossy (approx. 5 minutes).

Fold in the candied ginger and walnuts.

Pour mixture into the prepared tin and allow to cool to room temperature.

Chill overnight, then slice into small 30g cube portions.

VARIATIONS

- Omit the walnuts or replace with pecans.
- Replace walnuts and candied ginger with 250g:
 - chopped salted mixed nuts or
 - chopped nuts and mixed dried fruit, or
 - diced dried apricot or mango, or
 - crushed Oreo biscuits

PROFIT

- Cost of goods for small square is approximately \$0.21 exc. GST. A selling price of \$0.85 would generate a 70% gross profit. A selling price of \$1.00 inc. GST would generate a 75% gross profit.

NUTRITION

- Contains nuts and dairy products.

SERVICE

- Cut into small fingers or squares to serve as an accompaniment for coffee or to eat on its own.
- No need to keep under refrigeration – display on counter as an impulse item.
- Will keep for 1 week. Keep in airtight container in a cool place when not on display.

TOTAL COST	\$8.60
COST PER PORTION	\$0.21
GROSS PROFIT %	70%
SALES TAX	15%

MIN. SELLING PRICE (per portion)	\$0.82
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Costs based on average wholesale prices at February 2014