



Fudge Base from Scratch

Ingredients:

- Cocoa Butter/coconut Oil - 220 gms
- Milk Powder - 180 gm
- Condensed milk - 220 gms
- Butter - 2 tablespoons
- Salt - 1 big pinch

Method:

- Melt cocoa butter/coconut oil in a double boiler or Microwave.
- Add milk powder and mix well.
- Add butter and Mix.
- Add condensed milk and salt.
- Mix and add the flavour ingredients.
- Set in a square/rectangular tin.
- Refrigerate for 3-4 hours.

White Chocolate Fudge Base

Ingredients:

- White Chocolate (pure/compound) - 500 gms
- Condensed milk - 300 gms
- Butter - $\frac{1}{4}$ cup
- Salt - 1 big pinch

Method:

- Melt chocolate in a double boiler or Microwave.
- Add butter and Mix.
- Add condensed milk and salt.
- Mix and add the flavour ingredients.
- Set in a square/rectangular tin.
- Refrigerate for 3-4 hours.

Rasmalai Fudge

Ingredients:

- Fudge base - as per requirement
- Yellow food color - 1 pinch
- Kesar milk - 1 tablespoon
- Chopped pistachios - handful
- Dried rose petals - handful
- Cardamom powder - as per taste
- Rasamali essence - few drops (optional)

Method:

- Mix the ingredient while the fudge base is still hot and set in a square or rectangular tin.
- Refrigerate for 3-4 hours.

Paan Gulkand Fudge

Ingredients:

- Fudge base - as per requirement
- Green food color - 1 pinch

- Dry Paan - 1 tablespoon (or pan essence - 1 teaspoon)
- Sugar coated fennel seeds - 1 teaspoon
- Gulkand - 2-3 tablespoons
- Dried/fresh rose petals - handful

Method:

- Mix the ingredient while the fudge base is still hot and set in a square or rectangular tin.
- Refrigerate for 3-4 hours.

Thandai Fudge

Ingredients:

- Fudge base - as per requirement
- Thandai Syrup/Powder - as per taste
- Chopped Pistachios - handful
- Chopped almonds - handful
- Kesar strands - 1 pinch

Method:

- Mix the ingredient while the fudge base is still hot and set in a square or rectangular tin.
- Refrigerate for 3-4 hours.