



White Chocolate and Dilmah Spice Chai Tea-infused Fudge



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Peter Kuruvita

Your homemade fudge will last months if stored in the freezer or a few weeks if stored out of the freezer. Wrap in foil to ensure it doesn't absorb too much moisture."

- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea at Home Recipes
13 Tea Inspired ways to celebrate Ramadan
- Festivities Name
Ramadan

Used Teas



Exceptional Ceylon
Spice Chai

Ingredients



White Chocolate and Dilmah Spice Chai Tea-infused Fudge

- 500g glucose
- 120g butter, chopped
- 620g thickened cream
- 1500g white sugar
- 700g white chocolate, chopped
- 3 Dilmah Exceptional Ceylon Spice Chai tea bags
- Edible silver leaf, to serve

Methods and Directions

White Chocolate and Dilmah Spice Chai Tea-infused Fudge

- Grease and line the base and sides of a 25 x 35cm slab pan with baking paper, allowing the sides to overhang.
- Combine the glucose, butter, cream and sugar in a large saucepan over low heat. Cook, stirring, for 10 minutes or until sugar dissolves.
- Increase heat to high and bring to a simmer. Cook, without stirring, until mixture reaches 120°C (softball) on a candy thermometer.
- Remove from heat.
- Place the chocolate in a large heatproof bowl. Tear the Ceylon Spice Chai tea bags and add the tea leaves to the sugar syrup. Stir to combine.
- Pour over chocolate and stir until chocolate melts and mixture is smooth. Pour into the prepared pan. Set aside for 6 hours or until fudge is firm to the touch and set.
- Turn fudge onto a clean work surface. Cut into small squares and top with silver leaf to serve.

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