



CAMPBELL'S
GOLD

recipes

Macadamia Chocolate

This is a deliciously rich sugar free sweet. Macadamia nuts are not the cheapest nuts you can buy, which makes them ideal for one-off use in a special gift like this.

Ingredients:

- 350g (12oz) cocoa
- Five tbsp honey
- 250ml cream
- 30g (1oz) butter
- 150g (5oz) macadamia nuts
- Pinch of salt

Method:

Melt your honey, butter and cocoa powder together in a medium pan over a low heat. Stir until completely dissolved. Keeping your pan on a very low heat, gently stir in your cream, salt and macadamia nuts. Remove from the heat and allow to start cooling. Grease an 18cm fudge tin and pour your liquid in. Once completely cool, place in the fridge and allow to set over night. Cut into squares with a sharp knife and wrap or package.