**Raspberry chocolate fudge**

**Ingredients**

*Serves: 40*

* 500g good quality dark chocolate
* 1 (400g) tin sweetened condensed milk
* 1 1/2 teaspoons vanilla extract
* salt to taste
* 60ml double cream
* 60ml raspberry liqueur
* 350g good quality dark chocolate

**Method**

*Prep:10min  ›  Cook:10min  ›  Ready in:20min*

1. Grease a 23cm (9 in) square baking tin and line with greaseproof paper.
2. In a microwave-safe bowl, combine 500g chocolate and sweetened condensed milk. Heat in microwave until chocolate melts, stirring occasionally. Stir in vanilla and salt. Spread into tin and cool to room temperature.
3. In a microwave-safe bowl, combine cream, raspberry liqueur and 350g dark chocolate. Heat in microwave until the chocolate melts; stir until smooth. Cool to lukewarm then pour over the fudge layer. Refrigerate until both layers are completely set, about 1 hour. Cut into 40 squares.