



Christmas Pudding Truffles

Ingredients

makes 30

Truffles

125g best-quality dark chocolate (finely chopped)
400g cooked and cooled christmas pudding (bought premade is fine)
60 ml sherry or marsala
2 TBSP golden syrup

For the Decorations

100 grams white chocolate (finely chopped)
3 red glace cherries
1 sml packet slivered almonds

Method

1. Line an oven tray (that will fit in the fridge) with baking paper while you make the truffles.
2. Melt the dark chocolate in a heatproof bowl suspended above a pan of simmering water, or in the microwave - 30 second intervals stirring in between so as not to burn.
3. Crumble the cold Christmas pudding into a bowl, add the sherry and golden syrup and stir briskly till all is incorporated.
4. Pour in the melted dark chocolate and stir again
5. Wear disposable vinyl gloves and roll so that you have little rounds about the size of a chocolate truffle. You should get about 30 out of this mixture-1 tsp size
6. Cover with clingfilm and place into the fridge to firm up.
7. To decorate, melt the white chocolate either in a heatproof bowl suspended over a pan of simmering water, or in the microwave stirring at 30sec intervals until smooth and no lumps.
8. Chop the red cherries into very tiny 1mm cubed pieces and set aside.
9. Toast the slivered almonds until slightly golden either in a dry frypan or under the grill. Turn regularly as they burn easily. Remove to a clean bowl to avoid overcooking.
10. Dip each truffle into the white chocolate then arrange two toasted slivered almonds on top at a 90 degree angle and place a tiny piece of glace cherrie on top at the point at which the 2 slivered almonds meet.
11. Place in boxes to give away – if you use small boxes that will fit 4-6 bonbons each, you will get 5 adorable presents out of this – or on a plate to hand round with coffee, instead of dessert, after a post-Christmas dinner.

Recipe Courtesy of Nigella Lawson

<https://www.nigella.com/recipes/christmas-puddini-bonbons>