



Christmas

LITTLE CHOCOLATE CHRISTMAS PUDDINGS

INGREDIENTS

- 700 gram plum pudding
- 250 gram dark eating chocolate, melted
- 1/2 cup (125ml) brandy
- 1/2 cup (80g) icing sugar
- 200 gram white chocolate melts
- glacé cherries, cut to resemble berries and leaves

DIRECTIONS

1. Crumble pudding into large bowl. Stir in melted chocolate, brandy and sifted icing sugar; mix well.
2. Roll level tablespoons of mixture into balls, place on tray; cover, refrigerate until firm.
3. Melt white chocolate in small heatproof bowl over small saucepan of simmering water. Cool chocolate 10 minutes. Drizzle over puddings to form "custard"; decorate with cherries.

NOTES: This recipe can be made two weeks ahead. Use either bought or left over homemade pudding.

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SERVES: 45

CREDIT: womensweeklyfood.com.au