

How to make...

# Truffle Christmas Puddings



These cute Truffle Christmas Pudding make an ideal gift for family & friends, are very easy to make & will be sure to impress!

Start by making your truffle mixture (makes approx 12).

You'll need: 200g Milk Chocolate  
125ml Double Cream

Boil the cream in a pan and remove from the heat. Pour into a bowl and add the chocolate which has been broken into pieces. (Our **Belgian Milk Chocolate** is also suitable for this) Stir until all the chocolate has melted.

Refridgerate for several hours until the mixture has set



sufficiently to be rolled into balls. Once ready, sieve a small amount of cocoa powder onto a board or worktop and also dust your hands. Using a teaspoon take a small amount of mixture (about the size of a small walnut) and place onto your board. Roll the mixture until it forms a ball and place in a **Gold Foil Petit Four Case**.

Melt approximately 100g of White Chocolate or **White Belgian Chocolate Coating** and using a **Chocolate Squeeze Bottle** squeeze a small amount onto the top of each truffle. Just before the chocolate sets place some **Holly & Berry Sprinkles** on top.

To complete the look place your finished truffles in a **Red Chocolate Box** and refridgerate until needed.

