

Christmas Pudding Tiffin

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INGREDIENTS

Tiffin

- 225g hobnobs
- 225g milk chocolate
- 150g dark chocolate
- 150g unsalted butter
- 160g golden syrup
- 25g glace ginger
- 100g Italian mixed peel
- 125g marshmallows (mini or large chopped up)
- 200g glace cherries

Decoration and ganache

- 75g dark chocolate
- 75g milk chocolate
- 150ml double cream
- 100g white chocolate melted
- Royal icing holly leaves

METHOD

- Use cling film to line a 1.2 litre pudding bowl, leaving extra cling film hanging over the sides.
- Crush the biscuits into pieces, you can just crush with your hands or use a rolling pin
- Melt the chocolate, butter and golden syrup in saucepan over a low heat and stir occasionally.
- In a separate bowl add the crushed biscuits, glace ginger, Italian mixed peel, marshmallows and glace cherries (reserve three for decoration) and stir to combine
- Remove the saucepan from the heat once all melted and pour over the biscuit mixture and stir thoroughly to combine.

- Spoon the mixture into the lined bowl, pushing down firmly to minimise air pockets. Leave to cool, then pop in the fridge to set overnight
- The following day, turn upside down on to a wire rack that has a piece of baking parchment underneath it.
- Make the chocolate ganache, combine the dark and milk chocolate with the cream and heat on 30 second bursts in the microwave, stir thoroughly between each burst until a smooth ganache is produced
- Pour the ganache over the top of the pudding and using a palette knife ensure it is all covered. Set in the fridge for 10 minutes to firm a little
- Melt the white chocolate in the microwave, this will take around 45 seconds.
- Remove the pudding from the fridge, spoon the white chocolate on to the top and let drip down, pop the remaining 3 cherries on the top. You can add royal icing holly leaves to decorate too.



ENJOY! If you opt for Christmas Pudding Tiffin, please do share a picture!