

Chocolate Dipped Christmas Pudding With Fruit Glace

Makes: 20 pieces

Preparation time: 30 minutes

Ingredients

Strawberry Point

2 punnets fresh strawberries

Coles

1 x 800g light fruit cake

1 cup finely chopped glace fruits
(cherries, orange, pear and pineapple
work well)

1 cup sweet sherry (orange juice can be
used as an alternative)

2 x 250g block of dark chocolate



Method

Divide the fruit cake into 20 x 40g pieces and place into a bowl. Drizzle with the sherry and stir gently. Allow the cake piece to become soft. Roll the softened cake pieces into balls and place on a tray. Pop the tray into the freezer for 15-minutes. This helps the chocolate to set quicker following the next steps. Break up the chocolate into pieces and place in a bowl. Microwave on high in 1-minute increments until smooth (this can also be done on a stovetop). Have the chopped glace fruits ready in a bowl. Slice the strawberries into quarter pieces. Leave the leaves on. Using two forks or a wooden skewer, dip each cake ball in the melted chocolate and drain on a wire rack. Re-melt the chocolate if necessary. Garnish each pudding with a pinch of the glace fruits and a ¼ slice of strawberry.



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