

Christmas Pudding Truffles

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NORLAND

Give a second life to leftover pudding with these simple, luxurious Christmas Pudding Truffles made with just a little melted chocolate and a splash of citrus or brandy. These truffles are quick to make, freezer-friendly and perfect for gifting or sharing.



🕒 20-40 minutes

🍴 10-12 servings

Ingredients

150g leftover Christmas pudding or cake, crumbled
1tbsp orange juice/brandy cream (if required for binding)
100g milk or dark chocolate

Optional decorations:

50g white chocolate
Crushed nuts
Cocoa powder
Icing sugar
Food colouring for decorations

Method

1. Mix crumbled pudding/cake in a bowl with orange juice or brandy cream, if needed to bind.
2. Chill mixture for 10 minutes to firm slightly.
3. Roll mixture into truffle-sized balls.
4. Melt coating chocolate over a bain-marie.
5. Dip the balls in the chocolate using a fork, then place them on a lined tray.
6. If rolling in nuts/cocoa/cinnamon/icing sugar – roll while still melted.
7. Chill in the fridge until set.

If topping to look like a pudding:

Melt white chocolate while truffles are chilling.
Top each truffle with a little white chocolate and chill.
Holly decoration can be added using icing sugar and food colouring.

Christmas puddings and cakes contain dried fruit, sugar, butter, nuts and alcohol – all of which have a high environmental footprint. Many households end up with leftover pudding or cake that often goes to waste. Turning these leftovers into truffles helps reduce food waste by giving already-made treats a delicious new purpose.