



# Plum pudding truffles dipped in chocolate and pistachios

By Shannon Bennett

**20 minutes for truffles, 1 hour for pudding**

Preparation Time

**Up to 8 hours**

Cooking Time

**40 truffles**

Serves

## INGREDIENTS

300g plum pudding  
200g paleo muesli  
50ml rum  
300g white couverture  
chocolate, melted  
1 tbs grapeseed oil  
1 cup crushed pistachio

### Plum pudding

80ml brandy  
200ml orange juice  
100g mixed peel  
100g currants  
100g sultanas  
450g seedless raisins, chopped  
225g brown sugar  
225g butter, softened  
2 eggs, lightly beaten  
400g fresh breadcrumbs  
1 tsp ground ginger  
1 tsp mixed spice  
1 tsp Murray River Salt Flakes  
75g grated carrot  
2 tbs milk  
2 tbs golden syrup  
30g butter, extra for greasing

## **METHOD**

### **Pudding**

1. Combine brandy, orange juice and all dried fruit in a large bowl, cover with cling wrap and allow to macerate in the refrigerator for 2-3 days.
2. Cream butter and sugar on low speed until light and fluffy. Add the eggs one at a time, beating well between each addition to ensure it is fully incorporated.
3. Using a large spoon, combine the macerated fruit into the egg mixture and stir well.
4. Add remaining ingredients and using your hands, mix well.
5. Grease your moulds and/or pudding basins with butter and line the base of each mould with a round of baking paper.
6. Cover puddings with a round of baking paper, pleated down the centre to allow for expansion. Follow with a piece of foil, also making sure to have a pleat in the centre.
7. Place the puddings in a perforated steam container. Steam at 100°C for 4 hours for small puddings and 6-8 hours for large puddings, refilling the water in the Steam Oven when directed.
8. Leave the covers on the puddings and allow to cool before storing in the refrigerator until required.

### **Truffles**

1. In a medium sized bowl, vigorously mix the plum pudding until it is broken up and quite a soft texture.
2. Add the paleo mix and rum. Mix well then shape into small balls approximately half a tablespoon in size.
3. Place chocolate into a plastic bowl and melt in the Microwave at 850W for 30 seconds. Remove from the Microwave and stir with a plastic spatula. Heat at 30 second intervals, stirring well between each interval.
4. Melt the chocolate until it is approximately 50% liquid and 50% solid chocolate. Remove from the Microwave and stir vigorously until the solid chocolate is melted.
5. After 5 minutes if you still have solid lumps of chocolate, gently warm the bowl with a hair dryer or heat gun. Mix in oil to combine. If too thick, add more oil to make it fluid.
6. Dip the balls into the chocolate and roll through the crushed pistachio. Rest until set on a baking paper lined tray.