

Nigella Lawson's Christmas Bonbons

125g best-quality dark chocolate, finely chopped

350g leftover, or freshly cooked and cooled, Christmas pudding

60ml sherry

2 x 15ml tablespoons golden syrup

- Line a baking sheet with clingfilm or foil.
Melt the dark chocolate, crumble the pudding and mix in a bowl with the sherry and golden syrup. stir then add the melted chocolate.
- Compact these ingredients together then shape into mini puddings, chill until firm
- Melt white chocolate and spoon on top. then decorate with red and green glacé cherries/angelica to look like holly or use a holly icing cutter to make mini leaves