Whitworths

Rocky Road
No Bake Christmas Pudding

INGREDIENTS

For the Amaretti biscuits: (optional you could buy these)
85g **Whitworths Ground Almonds**
1 egg white
85g caster sugar
2tsp Amaretto liqueur

For the Pudding:
100g **Whitworths Little Jewel Cranberries**
50g **Whitworths Californian Walnuts**, chopped
200g butter, softened
140g icing sugar
60g cocoa powder
150g dark chocolate
60g semi-skimmed milk
1tbsp Amaretto liquer
Amaretti biscuits (as above, or 100g bought ones!)
50g mini marshmallows

For the Topping:
25g **Whitworths Little Jewel Cranberries**
20g butter
100g mini marshmallows
20g double cream
25g pistachio nuts, unsalted, chopped

Serves 10　40 minutes　No bake, just chill for at least 3 hours

READY...STEADY...~~BAKE~~CHILL

- For the Amaretti biscuits... preheat your oven to 170°C/Fan 160°C/Gas Mark 3 then line a baking tray with parchment.

- Whisk the egg white to stiff peaks then fold in the almonds, sugar and Amaretto liquer. Place small 'blobs' onto the tray then bake for 8-10 minutes until golden then set aside.

- Meanwhile place the butter into a bowl, then sift in the cocoa and icing sugar. Cream together until light and fluffy.

- Melt the chocolate in the microwave (or over a pan of boiling water) then stir into the butter mix.

- Stir in the Amaretto and milk.

- Break up the Ameretti biscuits into chunks, then stir into the chocolate mix.

- Add the cranberries, marshmallows and walnuts then line a pudding basin with cling film.

- Pour the mix into the lined bowl then place in the fridge for at least 3 hours (or overnight).

- Once pudding is set, turn out onto a plate then prepare the topping...

- Melt the marshmallows, butter and cream in a saucepan over a low heat, stirring continuously.

- Allow to cool for a minute before pouring over the pudding, decorate with the cranberries and pistachio nuts and serve.

for more recipes visit **www.whitworths.co.uk**

Happy Baking!