



# CHOCOLATE & PEAR PUDDING

👤 Basic level

SPOON DESSERT

## PUDDING MIXTURE

### INGREDIENTS

BUDINO CIOCCOLATO

milk 3.5% fat - (intero, scremato o parzialmente scremato)

### PREPARATION

230-250g Combine the mix with a small amount of milk, then add it to the remaining milk in a pot and bring to boil for about one minute, while stirring

1000g continuously.

Pour the mixture into small glasses, filling the for about 2/3 of their volume. Refrigerate for about 3 hours.

## FRUIT TOPPING

### INGREDIENTS

FRUTTIDOR PERA

### PREPARATION

qb Top off with a 1-cm layer of FRUTTIDOR PERA.