

CHOCOLATE & PEAR PUDDING

Basic level

SPOON DESSERT

PUDDING MIXTURE

BUDINO CIOCCOLATO milk 3.5% fat - (intero, scremato o parzialmente scremato)	230-250g 1000g	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 continuously. Pour the mixture into small glasses, filling the for about 2/3 of their volume. Refrigerate for about 3 hours.

FRUIT TOPPING

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