



CHOCOLATE & PEAR PUDDING

chef 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 continuously.

1000g Pour the mixture into small glasses, filling them 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.