



## CHOCOLATE PUDDING

### RECIPE FOR THE CLASSIC CHOCOLATE PUDDING

DIFFICULTY LEVEL



#### PUDDING MIXTURE

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##### INGREDIENTS

BUDINO CIOCCOLATO

g 230-250

MILK 3.5% FAT

g 1.000

##### PREPARATION

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 suitable moulds.

##### FINAL COMPOSITION

Refrigerate for about 3 hours before unmoulding.