



## CHOCOLATE & PEAR PUDDING

### SPOON DESSERT

DIFFICULTY LEVEL



#### PUDDING MIXTURE

##### INGREDIENTS

BUDINO CIOCCOLATO

g 230-250

MILK 3.5% FAT

g 1000

##### 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 small glasses, filling the for about 2/3 of their volume.

Refrigerate for about 3 hours.

#### FRUIT TOPPING

##### INGREDIENTS

FRUTTIDOR PERA

To Taste

##### PREPARATION

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