

## **VANILLA PUDDING**

## CLASSIC SPOON DESSERT

DIFFICULTY LEVEL B B





## **PUDDING MIXTURE**

INGREDIENTS		PREPARATION
BUDINO VANIGLIA	g 160-170	Combine the mix with a small amount of milk, then add it to the remaining milk in a pot and bring
MILK 3.5% FAT	g 1.000	to boil for about one minute, while stirring continuously.
		Pour the mixture into suitable moulds.

## FINAL COMPOSITION

Refrigerate for about 3 hours before unmoulding.

