

CHOCOLATE & PEAR PUDDING

SPOON DESSERT

DIFFICULTY LEVEL

	PREPARATION
g 230-250	Combine the mix with a small amount of milk, then add it to the remaining milk in a pot and bring
g 1000	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.
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FRUIT TOPPING		
INGREDIENTS		PREPARATION
FRUTTIDOR PERA	To Taste	Top off with a 1-cm layer of FRUTTIDOR PERA.

