



CHOCOLATE PUDDING

RECIPE FOR THE CLASSIC CHOCOLATE PUDDING

DIFFICULTY LEVEL



PUDDING MIXTURE

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.