



## VANILLA PUDDING

### CLASSIC SPOON DESSERT

#### DIFFICULTY LEVEL



#### PUDDING MIXTURE

##### INGREDIENTS

BUDINO VANIGLIA

MILK 3.5% FAT

g 160-170

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.