

Vanilla pudding

Our pudding invites you to dream ... with the full-bodied taste of vanilla and a touch of sea salt, this pudding will make you melt away.

To add: 500 ml of milk, 2 tablespoons of sugar.

Preparation:

1. Measure 500ml of milk (or milk substitute).
2. Mix 100 ml of this (cold) milk with pudding powder.
3. Bring the remaining milk to the boil with 2 tablespoons of sugar.
4. Remove the pot from the heat and stir in the pudding powder.
5. Bring to the boil again briefly while stirring constantly.
6. Then pour into a bowl and let cool.

**Consistency may vary with vegetable milk.

Tip: Refine the finished pudding with our strawberry syrup to give it a fruity note.

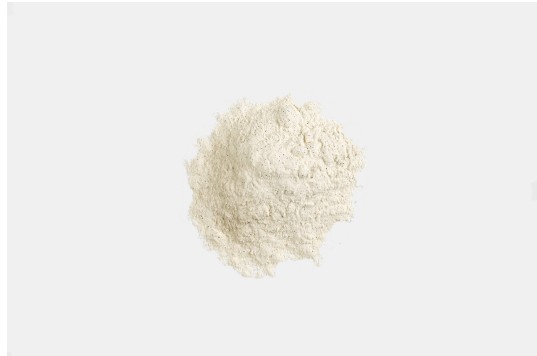
Contents: 33g

Ingredients: Corn starch*, rosehip powder*, ground vanilla* 0.5%, sea salt.

*from organic farming

Average nutritional values	per 100 g
Calorific value	1457 kJ (343 kcal)
Fat	< 0,5 g
-of which saturated fatty acids	< 0,1 g
Carbohydrates	85 g
-of which sugar	< 0,5 g
Dietary fiber	1,1 g
Protein	< 0,5 g
Salt ²⁾	0,5 g

2) Calculated from naturally occurring sodium.



Sensory & Quality Parameters

Allergens: None

Enthaltene Rohstoffe

Empfohlene Gebindegrößen