

RECIPE

Nutella[®] summer pudding

Easy

10 min



INGREDIENTS

for 1 portion

2 x 30g slices brioche, cut in half horizontally

200g frozen summer berry mix, defrosted

50ml water

1 tbsp/45g 0% fat Greek yogurt

15g (one heaped teaspoon) Nutella[®]

1 fresh strawberry

To prepare this delicious recipe, 15g of Nutella[®] per person is enough to enjoy!



METHOD

- 1 | Line a 9cmx 7cm pudding basin with cling fil
- 2 | In a food processor blitz half of the summer fruits and pass through a sieve into a bowl, add 50ml water and mix well.
- 3 | Cut the crusts from the brioche and discard. Cut each slice into four even rectangles
- 4 | Dip each piece of bread in the berry sauce and use to line the prepared pudding mould, pressing firmly and making sure that each slice overlaps. Finish with a piece across the bottom of the mould. Reserve the remaining berry sauce.
- 5 | Fill the middle with the reserved summer fruits, top with a piece of brioche and press down firmly. Pull over the clingfilm to cover the base of the pudding and place in the fridge for at least 30 minutes to set, longer if time allows
- 6 | To Serve: tip onto a serving plate, remove the clingfilm and mould and pour over the reserved berry sauce, making sure no bread is showing
- 7 | Spoon over the Greek yogurt and spoon over the Nutella®.
- 8 | Garnish with a fresh strawberry

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