

RECIPE

Nutella[®] strawberry rice pudding

Easy

10 min



INGREDIENTS

for 2 portions

- 1 x 400g can of light Ambrosia rice pudding
- 500g fresh strawberries, hulled
- 20g toasted chopped hazelnuts (optional)
- 20g toasted sunflower seeds (optional)
- 30g/2 heaped tsp Nutella[®]
- A few edible rose petals (optional)

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



METHOD

- 1 Blitz half of the fresh strawberries in a food processor and sieve over a bowl to remove the seeds.
- 2 Finely dice the remaining strawberries and set aside
- 3 Reheat the rice pudding as per the pack instructions.
- 4 To serve: Spoon a little of the strawberry puree into the base of each bowl, drizzle the remaining puree over each the rice pudding and swirl through with a skewer, lightly to give a marbled effect.
- 5 Top with the reserved diced strawberries.
- 6 Spoon over the Nutella[®] and garnish with the toasted hazelnuts, sunflower seeds and edible flowers, if using.

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