Choc-Nutella Pudding with Raspberry Flavour Pearls

July 19, 2023

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Choc-Nutella Pudding with Raspberry Flavour Pearls and Double Cream. Oh yes please! The ideal dessert for one or more. The gooey Nutella at the bottom of the mug is just mmmm. It’s a simple add in all ingredients and mix recipe too. No complicated steps.

I like to poke a bit of a hole in the top of the cooked pudding to add in some Chocolate Sauce before garnishing with the Double Cream and **Raspberry Flavour Pearls**. You can make this recipe x 6 and store it ready to use in the fridge (I did..it was a genius move). You may just need to microwave it a little longer as the mix will be cold.

What you’ll need – makes one

depending on mug size

- 2 tbsp. Self Raising Flour
- 2 tbsp. Brown Sugar
- 2 tbsp. Cocoa Powder
- 1/4 tsp Baking Powder
- 1 Egg
- 2 tbsp. Milk
- 1 tbsp. Oil
- 1 tbsp. Nutella
- Chocolate Sauce
- Double Cream
- Raspberry Flavour Pearls

(or another Flavour if you prefer…Salted Caramel , Strawberry or Tangerine would be delicious)

To do

Using an electric mixer combine the Flour, Sugar, Cocoa, Baking Powder, Egg, Milk and Oil until smooth.

*this can be stored in the fridge for a few days

Next

Select a mug or mug sized bowl. Fill to just over half way with the Pudding mixture (too much mix will result in over flow…a yummy mess). Add a tablespoon of Nutella to the top of the mix (this will sink during cooking). Pop it into the Microwave for 1 minute. It is ready when it has risen and doesn't sink back down immediately. You may need to do another 10 seconds or so depending on your Microwave power and Mug size.

To serve

I think it tastes great to add some Chocolate Sauce into the Pudding. Just use a teaspoon to poke a bit of a hole into the

top and squirt some in. It’s ok if it drips a little down the edge it looks quite cool. Next add a generous dollop of Double Cream followed by a spoonful of Raspberry Flavour Pearls

This has become a bit of a regular treat at our place, I hope you enjoy it too

Until next time

Enjoy…from the Peninsula Larder Team

> ***The first bowl of chocolate pudding was too hot, but Goldilocks ate it all anyway because, hey, it’s chocolate pudding, right?***
>
> *Mo Willems*

**Take a peek at our other flavours, just click HERE There are plenty of others to choose from.