



Chocolate Hazelnut Delight

Here's an Italian inspiration to get you going. For added decadence, scoop it with a chocolate wafer cookie.

4 servings



Easy

up to 20 Min.



Ingredients:

pudding:

1 pouch Chocolate Pudding Suprême
1.75 cup 2% Milk (cold)

Garnish:

hazelnuts
chocolate chips
chocolate bar (optional)

- 1 Follow the simple instructions found on the package of Dr. Oetker Pudding Suprême to prepare one pouch.
- 2 Pour into 4 serving dishes and let stand for 15 minutes.
- 3 Crush hazelnuts and chocolate chips and sprinkle on top of the set pudding.
- 4 For added decadence, scoop it with a chocolate stick or wafer cookie.

