



Pear & Almond Pudding

A delicious dessert with Alpro Soya Unsweetened

Preparation

1. Preheat the oven to 180°C and grease 4 individual ramekins.
2. Peel and core the pear and cut it into equal pieces. Arrange these pieces at the bottom of each ramekin and sprinkle with ground cinnamon.
3. Blend the Alpro Soya Drink with the cornflower into a smooth mixture, then add the ground almonds, vanilla seeds, vanilla extract, ground ginger, the egg and half the honey.
4. Put the ramekins in a 'bain marie' and cook in the oven for approximately 15-20 minutes. Serve warm, topped with the toasted almonds and drizzled with the remaining honey for a little extra sweetness.



6 portions



1h



Ingredients

- 1 large pear (Comice or similar)
- 1 tbsp cinnamon
- 500ml Alpro Soya Unsweetened alternative to milk
- 25g Cornflour
- 50g ground almonds
- 1 egg, beaten
- 2 tbsp honey
- 1 vanilla pod, seeds only
- 1 tbsp of vanilla extract
- A pinch of ground ginger
- 4 tbsp almond flakes, toasted

Made with

Soya Unsweetened Chilled

