

# Hazelnut Chocolate Chia Seed Pudding

5 servings

## INGREDIENTS

### Chia Pudding Base

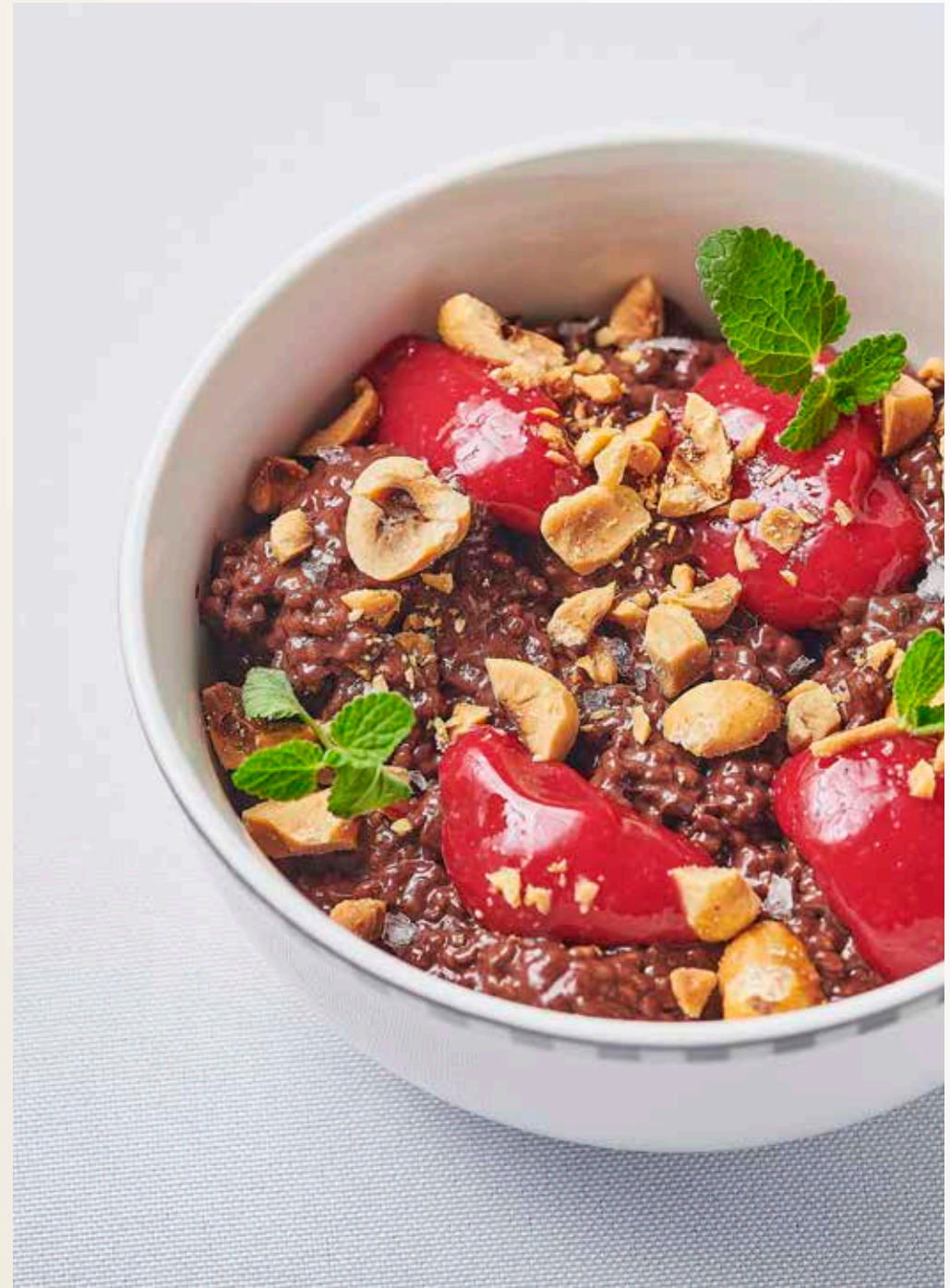
- 2.5 tbs / 45 g Nutella
- 1/4 cup / 180 ml milk
- 2 tsp / 5 g cocoa powder
- 1 tbs / 50 g chia seeds

### To serve

- Raspberry caramel (recipe on next page)
- Hazelnuts, roasted and chopped
- Raspberries
- Mint leaves

## METHOD

1. Mix all chia pudding base ingredients together in a bowl.
2. Allow to rest and soak overnight.
3. Toast hazelnuts.
4. On the day of serving, spoon chia pudding base into a small bowl.
5. Top with dollops of raspberry caramel, chopped toasted hazelnuts, raspberries and mint leaves.



# Raspberry Caramel

*Makes 300 ml*

## INGREDIENTS

- *1/2 cup / 100 g* white sugar
- *1 cup / 250 ml* red wine vinegar
- *150 g* raspberries

## METHOD

1. Cook sugar to caramel.
2. Slowly add in vinegar.
3. Stir until caramel melts. Add in raspberries.
4. Simmer and reduce for 5 minutes.
5. Puree and strain - chill and use as required.

