

30 minutes

Serves 3-4

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Ingredients:

- 1 box (90g) instant chocolate pudding
- 1¾ cups (400ml) cold milk
- 2 Tbsp + 1tsp (50ml) strong coffee, cooled
- 1 cup (250ml) fresh cream
- ½ cup (125ml) mascarpone cheese, softened by stirring
- 1 tin (360g) Caramel Treat, softened by stirring
- 1 packet (200g) Boudoir biscuits, each finger cut into 3

Method

1. Combine chocolate pudding with milk and coffee according to packet instructions.
2. Chill in the fridge for at least 30 minutes or until set.
3. Whip cream until stiff peak stage and stir through mascarpone.
4. Lightly fold through caramel to create a rippled effect.
5. Layer chocolate pudding, biscuits and caramel-rippled cream in serving jars, repeating the process at least twice per jar.
6. Serve immediately or set again in the fridge for about 30 minutes.

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