



Mediterranean vegetables pudding

Preparation time: 10 minutes
Cooking time: 20 minutes

Ingredients for 4 small puddings:

- 1 egg
- 150ml of full-cream milk
- 2 tablespoon of olive oil
- 1 sachet of Mediterranean vegetables soup HP
- 40g of grated gruyère cheese

Directions:

- > Preheat the oven to 210°C.
- > Dilute the contents of Mediterranean vegetables soup HP
- > Add the oil, the egg and the grated gruyère cheese
- > Mix all the ingredients
- > Butter and flour the tins
- > Pour the mixture
- > Let it cook for 20 minutes.

SOUPS HP/HC



Exists in 4 flavors:
Mushroom cream,
Mediterranean vegetables,
Mixed vegetables, Pumpkin

Chef's tip
You can also
change the
soup's flavor.