




 10 minutes

 2 people

- 2 Brioche Pasquier Brioche Rolls
- Chocolate Hazelnut Spread
- ½ Cup Mascarpone Cheese
- 1 tbsp Confectioners' Sugar
- 100g Raspberries, halved
- Icing Sugar

#sweet

#christmas

## *Chocolate Raspberry Pudding*

1. Cut thr Brioche Rolls in half lengthways.
2. Spread a generous amount of chocolate spread on one side.
3. Combine the mascarpone and sugar together, and spread on the other brioche half.
4. Top with halved Raspberries
5. Sprinkle some icing sugar inside the brioche.
6. On top, Sprinkle rest of icing sugar with a christmas tree stencil to create a tree print on the top of the brioche.