



Marble puddings free from gluten Suitable for Celiac

Ingredients

Egg

1

Sugar

3 tablespoons

Butter

10 gr.

Vanilla essence

Baking powder

1 teaspoon

Multicereal Tante Grette premixture

100 gr.

Milk

50 cc

Cocoa

1 tablespoon.

Preparation

Beat the egg with the sugar and add the soft butter, mix all the ingredients and

add the milk.
Separate half of the batter and add the cocoa.
Pour alternately vanilla batter and cocoa batter into the Microcheff up to half of it.
Microwave for 1 minute on high.

