



Easy



2 servings



20 min.



From 1 year

### Cooking tip

Silicone moulds are recommended. Otherwise, if you choose metal moulds, it is important to coat them with oil or butter before adding the mixture so that it does not stick.

You can add different spices such as oregano or thyme to give it a different finishing touch.



### Nutritional value (per serving)

Energy value: 315.07 Kcal; Protein: 19.64 g; Carbohydrate: 10.11 g; Fat: 11.89 g

# Turkey and cheese pudding

This is a very tasty and succulent recipe.

### Ingredients

- 2 eggs
- 3 slices of turkey
- A pinch of black pepper
- A pinch of garlic powder
- 60 grams of mozzarella cheese
- 4 level tablespoonfuls (20 g) of Blevit Plus Cereals

### PREPARATION

1. Preheat the oven to 180° C.
2. Chop the turkey slices into small pieces.
3. Whisk the eggs in a bowl and add the chopped turkey and the grated mozzarella cheese.
4. Add the **Blevit Plus Cereals** and season with the spices. Mix thoroughly.
5. Pour the mixture into silicone moulds and bake in the oven for 15 minutes or until they are done.

\* This recipe can be made with different varieties of Blevit cereals.