

BREAD & BUTTER PUDDING

1. PICTURE RECIPES – Desserts (August 2015)

Equipment and Tool needed:



Cutting board, Chef's knife, Butter knife, Pastry brush, Whisk, Scale, Mixing bowl, Saucepan, Strainer (sieve fine), Baking dish

Ingredients needed:



Bread white or brown (left over), Butter cooking unsalted (soft), Sugar White, Icing sugar, Cinnamon ground, Nutmeg ground, Salt cooking, Milk, Cream thick, Eggs fresh, Vanilla extract, Sultanas, Flour plain, Orange Marmalade (see my recipe)



Preparation / Cooking:



1. Add eggs, sugar, cinnamon, nutmeg, vanilla extract and a pinch of salt into a mixing bowl.
2. Mix with whisk very well (till bubbles)



3. Slice bread into 1.5cm thick slices
4. Butter the baking dish
5. Butter the bread slices



6. Add / smear Orange Marmalade onto buttered bread slices
7. Place / lay prepared bread slices into buttered baking dish
8. Add / brush on more Orange Marmalade
9. Slightly dust the sultanas with flour (will assist the sultanas not to sticking on the bottom of the baking dish)
10. Sprinkle / spread flour dusted sultanas over bread slices.



Preparation / Cooking:



11. Bring milk and $\frac{1}{2}$ of the cream to the boil
12. Add slowly, whilst whisking fast, to the egg mixture
13. Strain through a fine sieve



14. Pour mixture over the bread slices (ensure that the mixture is spread equally)
15. Press bread slices down so that all bread slices get soaked with the liquid.
16. Let sit / rest for approximately 20 minutes before baking in the oven
17. Pre-heat oven to 180C (conventional top and bottom heat)



18. Before placing it in the oven brush with Orange Marmalade again.
19. Then lace in the oven (middle rack level) and bake for approximately 20 minutes (or till the custard has firmed up)
20. After 10 minutes add / pour the other half of the cream (thick) on top of the pudding. Continue baking for another 10 minutes.



Preparation / Cooking:



21. Take out from the Oven and dust with Icing sugar
22. Serve warm

Comments/Remarks:

A perfect way to use up left over breads. Instead of Orange Marmalade you can use your favourite Jam (although with Orange Marmalade it tastes the best! Serve it with whipped cream, Ice-cream or just the way it comes out of the oven.

Bon Appetite – Chef & Guide Dog User Martin

Enabled Cooking www.enabledcooking.com

