



Artisan Chef, Food Writer & Teacher

BREAD AND BUTTER PUDDING

Serves 4

Preparation time – 30 minutes plus waiting time

Cooking time – 30 to 40 minutes

INGREDIENTS

75g/3oz sultanas

75g/3oz soft dried apricots – chopped

2 tbsp rum or brandy or calvados

Butter for spreading on the bread

6 slices white bread, buttered (crusts removed if preferred)

40g/1½oz caster sugar

½ lemon, grated rind only

375ml/12fl oz single cream or milk

3 eggs

Some demerara or soft brown sugar

METHOD

Soak the sultanas and apricots in the calvados, rum or brandy overnight.

Cut the buttered bread into triangles and arrange buttered side up in layers in a buttered 750ml/1½ pint ovenproof dish, sprinkling the layers with the sultanas, sugar and lemon rind.

Heat the cream or milk but do not allow to boil.

Whisk the eggs lightly and pour the cream or milk on them, stirring all the time.

Strain the mixture over the bread, sprinkle some demerara or soft brown sugar on the top and let the pudding stand for 30 minutes.

Bake at 180C/350F/Gas 4 for 30-40 minutes, until the top is crisp and golden. Serve hot.



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