



Bread & Butter Pudding

Ingredients

300 ml Double Cream
450 ml Half Fat Milk
1 tsp Vanilla Essence
6 Large Egg Yolks
75 g (3oz) Golden Caster Sugar
6 Slices Stale White Bread (or Brioche), weighing about 200g (7oz)
50 g (2oz) Unsalted Butter (plus extra for greasing), softened
25 g (1oz) Sultanas
25 g (1oz) Currants
Pinch of Ground Nutmeg

Serves 6

Method:

1. Place the cream, milk and vanilla essence in a saucepan and bring almost to the boil.
2. In a bowl, whisk together the egg yolks and sugar until pale, then gradually pour in all the warm cream mixture, whisking as you pour so it does not separate.
3. Spread each slice bread generously with butter, then cut in half diagonally. Grease an ovenproof dish and place some of the bread slices in the bottom, sprinkle with some of the sultanas and currants, then continue layering up the bread and fruit.
4. Pour the warm custard through a fine sieve onto the bread and sprinkle with the ground nutmeg.
5. Place the dish in a Bain Marie (a roasting tin half filled with hot water) and bake for about 40 - 45 minutes until the pudding is lightly set.
6. Serve warm.

Useful Tip: If you have time, leave the pudding for 30 minutes to allow the bread to soak up the custard before baking in the oven.

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