
LIZZY'S

Bread and Butter Pudding

For aprox. 6
people



Bread

8-10 yesterday's/ stale sliced bread, cut the crusts, cut into half (or any shape) Spread butter generously on one side ONLY, and arrange each of them in an oven dish that has been layered with butter.

Soak 1/2 cup of any dried fruit. Sprinkle on top of bread layer.

5-6 whole eggs whisk with 50-60gr of sugar (1/2-3/4 cup) and vanilla essence, nutmeg powder and cinnamon.

Pour hot 600 ml of milk (or 500 ml milk and 100 ml cream) into the eggs' mixture gradually at the beginning while continue whisking it, otherwise it'll become scramble eggs.

When eggs and hot milk have mixed well, pour into the bread. Press down until bread soaked. Leave it for 10-15 minutes until bread soaked up thoroughly and softened.

Heat up the oven on 180 C degrees.

It's yummier to taste more like pudding than dry bread, so don't worry if bread looks more like porridge than bread.

Bake for 30 mins in 180 C degrees until is risen and cooked but still wobbly. Spread marmalade/ jam of your choice to give more flavour and become shiny. Put back into the oven for another 10 minutes.

Optional: dust with icing sugar and blowtorch for charred appearance.

Serve hot or cold and with ice cream or sauce.

Sauce

5-6 egg yolks only, whisk with 50gr of sugar (1/2 a cup) and any chosen liquor (bailey, rum, whisky, vodka) and add hot milk 500 ml gradually. Cook in low heat and gently stir (do not leave the stove), until liquid is thickened. (back of the spoon test)

Enjoy!

