

**USE
IT UP™**



**COOK
ME**



BREAD & BUTTER PUDDING



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Prep time



Cook time



Serves

NEED

4 eggs

70g castor sugar

155ml cream

150ml milk

1 vanilla pod

12 slices white
bread - no crusts

50g salted butter - soft

20g raisins

HOW

1. Place eggs and sugar into a large bowl and whisk until pale and frothy.
2. Place cream, milk and vanilla into a heavy based pot and bring to a simmer.
3. Pour simmered milk mixture onto the sabayon whisking continuously.
4. Pass this mixture through a fine strainer, your custard is now ready to use.
5. Use an ovenproof dish 14cm x 7cm to make your pudding in.
6. Butter the slices of bread, place 6 slices in the bottom of the dish, sprinkle with half the raisins and sultanas, then 6 more slices of bread, the rest of the fruit, then top with the last of the bread.
7. Pour over the custard and allow to sit for 20 minutes.
8. Place ovenproof dish on a tray and cook in the oven at 170°C for 20 mins.

USE IT UP TIP:

Bread is one of the most wasted foods in Australia. Fresh breadcrumbs freeze well and are a great way to use up leftover bread.

**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**

A Recipe by

