

**BEECH OVENS**

SELECTED BY THE WORLD'S LEADING HOTELIERS

## *Bread & Butter Pudding*

Name of dish:	Bread & Butter Pudding	
Cooking Temperature:	180°C	
Cooking method:	Baking	Preparation Time:40mins
Number of portions:	4	Cooking Time:25mins
		Time total:1hr 5mins



<i>Ingredients</i>				<i>Method</i>	
Item	Amount	UOM-Kg/Ml/Each			
Sliced Bread	8	Slices		1	Butter each slice of bread.
Cream	200	ml		2	Cream eggs and sugar.
Milk	200	ml		3	Add cream and milk, mix until smooth.
Sugar	120	g		4	Cut bread in half and arrange in an
Eggs	2	ea			oven proof dish.
Vanilla Essence	3	drops		5	Cover with liquid and soak for at least
Butter	60	g			1/2hr in the fridge.
				6	Bake in oven until golden and pudding
					springs back when touched.