

Bread and Butter Pudding

Brigades @ Home – 20/11/2020

Preparation time: 30 minutes

Cooking time: 30-40 minutes

Ingredients

25g Butter, plus extra for greasing

8 Thin slices of bread

50g Sultanas

2tsp Cinnamon powder

350ml Full-fat milk

50ml Double cream

2 Free-range eggs

25g Granulated sugar

Nutmeg, grated, to taste

Method

1. Grease a 1 litre pie dish with butter
 2. Butter one side of each slice of bread. Cut into triangles
 3. Arrange some of the bread in a layer
 4. Sprinkle on some of the raisins with a little cinnamon
 5. Arrange some more of the bread in a layer adding more sultanas and cinnamon
 6. Repeat until all ingredients are used ending with a layer of the bread. Set aside
 7. Gently warm the milk and cream to scalding point in a saucepan over a low heat. Don't allow to boil
 8. Crack the eggs into a bowl and add $\frac{3}{4}$ of the sugar. Whisk until pale
 9. Slowly add the warm milk and cream into the eggs and stir well
 10. Pour the custard over the bread
 11. Sprinkle with nutmeg to taste and the remaining sugar
 12. Leave it to stand for 30 minutes
 13. Preheat the oven to gas mark 4, 180°C, 160°C fan
 14. Bake for 30-40 minutes, or until the custard is set and the top is golden brown
 15. Eat warm
 16. Store any remaining pudding in the fridge – it is lovely cold too!
-

Bread and Butter Pudding

Ingredients

- 25g Butter
- 8 Thin slices of bread
- 50g Sultanas
- 2tsp Cinnamon powder
- 350ml Full-fat milk
- 50ml Double cream
- 2 Free-range eggs
- 25g Granulated sugar
- Nutmeg, grated, to taste



Utensils

- 1 litre pudding dish
- Whisk & Scales
- Small bowl & Bread board
- Knife & Small saucepan
- Measuring jug
- Oven gas4, 160°C fan



1.

Grease the pudding dish with some of the butter



2.

Butter one side of each slice of bread, cut off the crusts, and put a layer in the bottom of the pudding dish



3.

Weigh the 50g of sultanas



4.

Sprinkle some of the sultanas and a little cinnamon over the bread



5.

Repeat laying bread, sultanas, and cinnamon until all ingredients are used



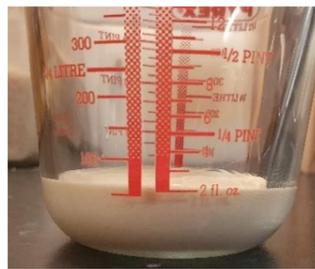
6.

End with a layer of the bread



7.

Measure the 50ml of double cream in the jug



8.

Measure the 350ml full-fat milk into the measuring jug with the cream



9.

Pour the milk and cream into the saucepan and heat on a low heat until it is warm
Do not allow it to boil



10.

Break the 2 eggs into the small bowl



11.

Weigh ¼ of the sugar (~20g) into the small bowl with the eggs



12.

Whisk until pale



13.

Slowly pour the milk/cream mixture into the eggs, whisking together



14.

Gradually pour the custard over the bread layers making sure everywhere is coated



15.

Sprinkle nutmeg and the rest of the sugar over the top
Leave to stand for 30 minutes



16.

Cook in the oven at gas mark 4, or 160°C fan, for 30 - 40 minutes until golden brown



17.

Enjoy warm from the oven or cold
Store any remaining pudding in the fridge

