



WALNUT RAISIN BREAD PUDDING

Recipe by Nicola Zanghi

This dessert recipe can be made with walnut raisin bread - or challah, chocolate, cherry, or brioche - it's easy and very versatile. The best thing to do is to cut the bread into approximate one inch cubes at least three days before and simply let it air dry. You will need a heavy thick glass or ceramic baking dish.



Ingredients

- 3 cups of bread of choice cut into 1" cubes, air dried for minimum of three days
- 2 large eggs
- 2 cups whole milk
- 1/2 cup light brown sugar
- 1 teaspoon good quality vanilla extract
- 4 tablespoons unsalted butter
- pinch sea salt

Directions

Preheat oven 300°

Place bread in a heat-proof casserole. In a large bowl, beat the eggs with sugar for three minutes, set aside. In a medium sauce pan, heat the milk, butter, and salt almost to a boil - but do not boil. Allow to cool about five minutes. Gradually whisk milk mixture into eggs. This batter can be made three days in advance and stored in the refrigerator. Pour batter over bread and bake in oven for 45 minutes. Test doneness by putting the blade of a knife in the center - it should come out clean.

This dessert can be prepared a day or two in advance. When reheating, sprinkle powdered sugar on top, then pop it into oven. I love it served with brown sugar whipped cream or classic vanilla bean ice cream.

Serves 4-6