

Bread and Butter Pudding



eikon® e3

03:00

This recipe is available for:

- eikon® e3

Accessories:

- 2x Non-stick Mould 32Z4126

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- 275 °C
- Chilled 4°C
- 2 Pieces
- From Raw

Stage 1

- 03:00
- High
- 50 %

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Ingredients

- 3 pcs Chocolate Chip Brioche Rolls
- 20 g Butter unsalted
- 3 pcs Egg Yolks
- 200 ml Double Cream
- 100 ml Milk
- 50 g Caster Sugar
- 4 tbs Custard
- 1 tsp Icing Sugar
- 1 pcs Strawberry

1. Food Preparation

Grease the 2x non-stick mould with some of the butter. Make the egg mixture by mixing the eggs yolks, cream, milk & sugar together. Slice the brioche rolls into 8 even slices and spread with butter. Dip the brioche slices into the egg mixture then layer them into the mould. Each section of the mould will use 12 slices. Pour over any remaining egg mixture over the puddings. Leave for 10 mins before cooking.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the mould and serve with warm custard and garnish with icing sugar and strawberry for colour.