Bread 'n' butter pudding

食谱作者 V-ZUG 瑞族



制备过程	30 分钟
等待时间	30 分钟
烘烤的时间：烘烤时间取决于机器	38 分钟
份	8
电器	Combair SE 自 2015 年

Preparation

2 tbsp butter

6 eggs

200 g sugar

250 ml milk

500 ml cream

250 ml double cream

1 vanilla pod

Grease the dish generously with butter. Scrape the vanilla seeds out of the pod. Blend the eggs, sugar, milk, cream, double cream and vanilla seeds using a blender.

将发酵桶预加热 湿热风 到 **180 °C**

1 baguette, about 260–350 g

Cut the baguette diagonally into about 24 thin slices and arrange in overlapping rows in the buttered porcelain dish. Slowly pour the egg and cream mixture over the arranged slices of baguette. Allow to stand until the bread has soaked up the mixture and is soft. Place the dish on the wire shelf in the preheated cooking space. Bake.

放入糕点

在 湿热风 期间为 **180 38** 分钟°C

Icing sugar

Dust the baked bread 'n' butter pudding with icing sugar. Serve lukewarm.

配件

Porcelain dish ½ GN, depth 65 mm

Wire shelf

附加信息

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