Bread 'n' butter pudding

Opskrift af V-ZUG Ltd



Tilberedning	
Tilberedningstid	
Portioner	8

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.

(For)varm ovnrummet til 180 °C i Varmluft fugtig

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.

Sæt bagværket ind

Varmluft fugtig 180 °C i 38 Min.

Icing sugar

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

Tilbehør

Porcelain dish ½ GN, depth 65 mm

Wire shelf

Yderligere oplysninger

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