



THE EUROPE

HOTEL & RESORT

A little something to remember us by . . .

We would like to share some of our recipes, which our Kitchen team prepares with pride and skill for you on a daily basis.

Bread & Butter Pudding

Ingredients:

Butter (room temperature)	75g
Brioche	12 slices
Sultanas	50g
Milk	450ml
Pouring Cream	150ml
Eggs	4
Caster Sugar	75g

Method:

- ❖ Generously butter an ovenproof dish.
- ❖ Remove the crusts from the brioche and using the remaining butter, butter both sides, then cut each slice into quarters.
- ❖ Arrange a single layer of the bread triangles, slightly overlapping in the bottom of the buttered dish.
- ❖ Scatter over some of the sultanas and place another layer of the brioche triangles on top and scatter over the remaining raisins. Press down gently with a fish slice or spatula.
- ❖ To make the custard, heat the cream and milk in a pan until it almost comes to the boil. Remove from the heat. Meanwhile, whisk together the eggs and sugar in a large heatproof bowl set over a pan of simmering water until thickened and the whisk leaves a trail in the mixture.
- ❖ Remove from the heat and beat in the cream mixture until well combined.
- ❖ Pour two-thirds of the custard over the layered-up bread triangles and leave to stand for about 30 minutes or until the bread has soaked up all of the custard.
- ❖ Preheat the oven to 180°C (350°F/Gas 4).
- ❖ Pour the remaining custard over the soaked bread and butter triangles and arrange the rest of the bread triangles on top.

- ❖ Press down firmly with a fish slice so that the custard comes halfway up the bread triangles.
- ❖ Bake for 30-35 minutes until the custard is just set and the top is golden brown.
- ❖ Serve with lightly whipped cream and Ice cream, Rum & Raisin would be a great choice

We hope you enjoy making this as much as we do.

Warmest regards,

Alex Nahke, Executive Head Chef and team at The Europe Hotel & Resort