

## Isle of Mull Cheddar and Ham Bread and Butter Pudding

BBC  
RADIO



By Sue Lawrence

### Ingredients

150 - 175g / 5½ - 6oz thickly sliced quality bread  
(I like sourdough), crusts left on  
65g / 2½ oz unsalted butter, soften  
Dijon mustard  
175g / 6 oz quality ham, roughly chopped  
125g / 4½ oz Isle of Mull cheese, coarsely grated  
550 ml / 19 fl oz milk  
5 large free-range eggs  
1 tbsp freshly chopped parsley  
Salt  
Pepper



**Prep Time: 30 mins**

**Cooking Time: 60-70 mins**

**Serves: 6**

### Method

1. Spread the bread thickly with butter then thinly with mustard. Place half the slices in the base of a 2 litre / 3½ pint ovenproof dish. Top with the ham and half the cheese then with the remaining bread, buttered side up.
2. Whisk together the milk, eggs and some salt and pepper. Add the herbs then slowly pour this all over the bread, soaking in all over. Scatter the remaining cheese on top.
3. Leave to soak in for at least 20 minutes.
4. Put the dish in a bain-marie (or a roasting tin, filled halfway up the sides with hand-hot water). Bake in a preheated oven ( 180C / 350F / Gas 4) for 1 hour - 1 hour 10 minutes, or until puffed up and golden brown.