

Bread and butter pudding

By Davy Aspin

BBC
RADIO



Ingredients

For the Custard

125g caster sugar
6 eggs free range
450ml double cream
350ml milk
1 vanilla pod

For the Bread and butter pudding

10 slices white bread with crust removed
250g unsalted butter, clarified
50g sultanas



To Finish

Icing sugar
Apricot jam

Prep time: less than 15 mins

Cooking time: 45-50 mins

Serves 5

Method

Custard

1. Add the milk, cream and eggs into a bowl.
2. Stir in the sugar and then scrape the vanilla seeds from the pod into the bowl.
3. Mix everything together until combined and set aside.

For the Bread and Butter Pudding

1. Trim the crusts off the slices of bread and cut diagonally into triangles.
2. Dip the bread in the clarified butter then place a layer of bread in a large oven dish, sprinkle sultanas and cover with another layer of butter dipped bread.
3. Cover with the custard and cook in a bain mare in pre heated oven of 125 degrees for 45-50 minutes.
4. When cooked, the custard shouldn't run if you place a knife down the edge of the ovenproof dish and the layers of bread.
5. Once cooked, carefully remove the dish from oven and take out of bain mare, sprinkle with icing sugar and place under the grill to caramelise.
6. If you like you can then paint on a little apricot jam to finish.