

BREAD & BUTTER PUDDING

Serves 4.

Ingredients

1 loaf medium sliced white bread

150g sultanas

Butter for the bread (about 100g)

4 eggs

4 egg yolks

115g caster sugar

2 vanilla pods

350ml whole milk

750ml double cream

Ground nutmeg

Butter the bread and remove the crusts, and cut each slice into 4 triangles.

Arrange the bread triangles in 2 layers into a buttered shallow ovenproof dish with the sultanas in between the layers.

Gently push the bread into the dish and reserve the remaining bread triangles for later on.

To make the custard: whisk the eggs, egg yolks, and caster sugar in a large bowl, then add the milk double cream and the seeds from the vanilla pods whisk together.

Pour two thirds of the custard over the bread and leave to stand for about 45 mins or until the custard has soaked into the bread.

Pre-heat the oven to 180celcius or gas 4.

Pour the remaining custard over the soaked bread triangles and finish with the remaining bread triangles butter side up.

Press down so that the custard comes half way up the bread, sprinkle some ground nutmeg and caster sugar over the bread.

Place dish in a large roasting tin and fill with warm water three quarters of the way up the dish.

Bake for 35-45 mins until the custard has just set and the top is golden brown