



Brioche Bread Pudding with Bourbon Sauce

Solon

(Yield: one 9×5" loaf pan - 6 to 8 servings)

Never crowd the bread slices in the mold - when a bread pudding is dry, crowding is usually the cause.

If you use a shallower mold (than a loaf pan), reduce the baking time.

This recipe works equally well with Croissants, chocolate-filled Croissants, Challah or Panettone.

Ingredients:

- 6 brioche slices, cut 1" thick,
- 8 large eggs
- 1 cup sugar
- 4 cups whole milk (I used 1 ½ cups whipping cream and 2 ½ cup whole milk)
- 1½ tsp vanilla
- ½ tsp salt

Directions:

1. Preheat the oven to 350°F.
Butter a 9×5-inch glass loaf dish. Arrange the brioche slices on a baking sheet. Place in the oven until lightly toasted, 4 to 10 minutes.
Remove from the oven and set aside to cool.
2. Crack the eggs into a mixing bowl and whisk until blended.
Add the sugar and whisk until smooth. Add the milk, vanilla and salt and whisk until fully incorporated.
Pour the custard through a fine-mesh sieve.
3. Place the toasted bread slices in the prepared loaf pan, cutting the slices to fit as needed.
Pour the custard evenly over the bread, filling the dish to the top.
You may not be able to add all of the custard at this point.
Let the mixture sit for 10 minutes, so that the bread can absorb the custard.
4. Just before baking, top off the dish with more of the custard if the previous addition has been completely absorbed.
Cover the dish with aluminum foil, place in the oven, and bake the pudding for about 1 hour.
To test for doneness, uncover the dish, slip a knife into the center, and push the bread aside. If the custard is still very liquid, re-cover the dish and return the pudding to the oven for another 10 minutes.
If only a little liquid remains, the pudding is ready to come out of the oven.

The custard will continue to cook after it is removed from the oven and it will set up as it cools.

5. Let the pudding cool for about 10 minutes before serving.
You can serve the bread pudding by slicing it and removing each slice with an offset spatula, or by scooping it out with a serving spoon.

Serve with fresh or sautéed fruit.

Source: Tartine Bakery, San Francisco

Bourbon Sauce for Bread Pudding

Ingredients:

¼ cup (½ stick) unsalted butter, cubed
½ cup sugar
3 tbsp whipping cream
2 tbsp Bourbon
Pinch of salt

Directions:

In a small saucepan, whisk together sugar, cream, bourbon and salt.
Simmer, stirring often, until the sugar is dissolved and you have boiled off as much of the alcohol as you want.

Reduce the heat and stir in the butter some at a time.
Stir continuously to prevent the butter from breaking.