

Traditional Bread & Butter Pudding

With Brandy Cream

Ingredients

For the bread pudding:

500 g white / brown bread, crust on	Pinch cinnamon powder
100 g butter, melted, plus a little extra for greasing	Pinch nutmeg powder
150 g brown sugar	220 g sultanas
2 large eggs, beaten	50 g currants
grated zest 1 orange	50 g raisins
grated zest 2 lemons	100 g candied orange peel, chopped
2 tablespoons caster sugar	6 tablespoons brandy
	550 ml milk

For the brandy cream:

2 tablespoons brandy
300 ml double cream, whipped
200 ml vanilla custard
50 g caster sugar

Method

1. Begin by placing the sultanas, currants, raisins and candied peel in a bowl.
2. Pour over the brandy and leave aside to marinate.
3. Then, in a large bowl, break the bread into ½ inch (1 cm) pieces. Toast half of the quantity and mix again.
4. Add half the milk, then give the mixture a good stir and leave it for about 30 minutes so the bread becomes well soaked.
5. Pre-heat the oven to 180°C.
6. Next, mix the melted butter, sugar, mixed spice and beaten egg together and then add to the second bowl. Pour in the second half of the milk, stir till well combined.
7. Mix the marinated fruits, with any brandy remaining, and also the orange and lemon zest with the bread mixture.
8. After that, spread the mixture into buttered ramekins, pour in the milk / spice / egg mixture and sprinkle the sugar over it, along with some freshly grated nutmeg.
9. Bake on the centre shelf of the oven for about 30 / 40 minutes or just till cooked, still being slightly wobbly.
10. Meanwhile, whisk together the ingredients for the brandy cream and serve it with the warm pudding, dusted with icing sugar. Serve ice cream as an option.