

BREAD AND BUTTER PUDDING



Ingredients (serves 4 people):

25 g butter, plus extra for greasing

8 thin slices bread

50 g sultanas

2 tsp cinnamon powder

350 ml whole milk

50 ml double cream

2 free-range eggs

25 g granulated sugar

Nutmeg, grated, to taste

Preparation:

1. Grease a 1 litre pie dish with butter.
2. Cut the crusts off the bread.
3. Spread each slice with on one side with butter, then cut into triangles.

4. Arrange a layer of bread, buttered-side up, in the bottom of the dish, then add a layer of sultanas.
5. Sprinkle with a little cinnamon, then repeat the layers of bread and sultanas, sprinkling with cinnamon, until you have used up all of the bread.
6. Finish with a layer of bread, then set aside.
7. Gently warm the milk and cream in a pan over a low heat to scalding point.
8. Don't let it boil.
9. Crack the eggs into a bowl, add three quarters of the sugar and lightly whisk until pale.
10. Add the warm milk and cream mixture and stir well, then strain the custard into a bowl.
11. Pour the custard over the prepared bread layers and sprinkle with nutmeg and the remaining sugar and leave to stand for 30 minutes.
12. Preheat the oven to 180° C.
13. Place the dish into the oven and bake for 30-40 minutes, or until the custard has set and the top is golden-brown.