

CARAMEL BREAD PUDDING

Preparation time: 40 minutes + standing
+ chilling

Total cooking time: 1 hour

Serves 6-8



$\frac{2}{3}$ cup (160 g/5 $\frac{1}{2}$ oz) caster sugar

500 g (1 lb) panettone or brioche

$\frac{1}{2}$ cup (125 g/4 oz) caster sugar, extra

2 cups (500 ml/16 fl oz) milk

2 wide strips lemon rind, white pith
removed

3 eggs, lightly beaten

fresh fruit and cream, optional, for serving

1 Preheat the oven to moderate 180°C (350°F/
Gas 4). Lightly brush a 23 x 13 x 7 cm
(9 x 5 x 2 $\frac{3}{4}$ inch), 1.25 litre loaf tin with
oil or melted butter.

2 Place the caster sugar with 2 tablespoons water
in a small pan over medium heat and stir,
without boiling, until the sugar has completely
dissolved. Bring to the boil, reduce the heat
slightly and simmer, without stirring, for about
10 minutes, until the syrup becomes a rich
golden colour. Watch carefully towards the end
of cooking to prevent burning. As soon as it
reaches the colour you desire, pour into the loaf
tin and leave to cool.

3 Using a large serrated knife, cut the panettone
or brioche into 2 cm ($\frac{3}{4}$ inch) thick slices and
remove the crusts. Trim into large pieces to fit
the tin in three layers, filling any gaps with
panettone cut to size.

4 Stir the extra caster sugar, milk and lemon
rind in a pan over low heat until the sugar has
dissolved. Bring just to the boil, remove from
the heat and transfer to a jug to allow the lemon
flavour to be absorbed and the mixture to cool.
Remove the lemon rind and whisk in the beaten
eggs. Pour the mixture gradually into the tin,
allowing it to soak into the panettone after each
addition. Set aside for 20 minutes to let the
panettone soak up the liquid.

5 Place the loaf tin into a large baking dish and
pour in enough hot water to come halfway up
the sides of the tin. Bake the pudding for
50 minutes, until just set. Carefully remove
the tin from the baking dish and set aside to
cool. Refrigerate the pudding overnight.

6 When ready to serve, turn out onto a plate
and cut into slices. Serve with fresh fruit and
cream, if desired.



BREAD AND BUTTER PUDDING

Bread and butter pudding can be made with all sorts of bread or cake leftovers. Croissants, Danish pastries, panettone, brioche and any kind of fruit loaf and buns make luscious bread and butter puddings. A sprinkling of demerara sugar or crushed sugar cubes will give a lovely crunchy topping. For a shiny top, glaze the hot pudding with apricot jam.