

Brown Butter-Pecan Bread Pudding with Bourbon Sauce

Chef Emeril Lagasse

EmerilsRestaurants.com

Emeril Lagasse is the chef-proprietor of 12 restaurants & 4 of those, Emeril's New Orleans, NOLA Restaurant, Emeril's Delmonico & Meril (named after his daughter) are in New Orleans. His passion for food ignited as a young boy as he mastered the art of bread & pastry baking. He followed his dream of becoming a chef & traveled to Paris & Lyon, France where he learned the art of classic French cuisine. In 1990, he opened his 1st restaurant, Emeril's New Orleans & has since become the chef, restaurateur, television personality & author that we know today.

3 large eggs
1 cup whole milk
1 cup heavy cream
¼ cup light brown sugar
3 tsp vanilla extract
1 ½ tsp ground cinnamon
½ tsp ground nutmeg
½ tsp Kosher salt
7 Tbsp unsalted butter
6 Tbsp chopped pecans
4 ½ cups day old bread, cut into ½ inch cubes
3 Tbsp raisins (optional)



Bourbon Sauce

1 ½ cups whole milk
6 Tbsp heavy cream
6 Tbsp granulated sugar
2 Tbsp cornstarch
2 Tbsp bourbon
⅛ tsp salt

Combine the eggs, milk, cream, brown sugar, 2 tsp of the vanilla, cinnamon, nutmeg & Kosher salt in a medium bowl & whisk together. Set aside.

Place a small sauté pan or saucepan on the stovetop over medium heat. Add 6 Tbsp of the butter & allow to melt. Once melted, add the pecans & cook, swirling the pan & stirring occasionally, until the butter smells nutty, is golden & the pecans are toasted. Remove from heat & transfer to a small heatproof bowl.

Add the bread & raisins to a mixing bowl. Add the reserved egg mixture & the pecan-butter mixture & stir to combine. Set aside for 30 minutes.

Butter a small (1 ½ quart) casserole dish with the remaining Tbsp of butter & then turn the bread pudding mixture into the casserole dish.

Slide the oven rack into shelf position 5 of the Emeril Lagasse Power AirFryer 360 & place the casserole dish on the rack. Select the bake setting 325° for 30 minutes. Press the start button to begin the cooking cycle. Cook until the pudding is deep golden brown & slightly puffed, 25-30 minutes. If the pudding gets too dark on top before it is finished cooking, cover loosely with a piece of aluminum foil. Transfer the casserole dish to a wire rack & allow to cool for at least 30 minutes.

While the bread pudding cools, make the sauce. Place a small saucepan on the stovetop over medium high heat. Add the milk, cream & sugar, & bring to a simmer.

Combine the cornstarch & bourbon in a small bowl. Stir the bourbon mixture into the simmering cream & whisk until thickened. Stir in the salt & remaining vanilla & serve the sauce warm over warm bread pudding.

As always, Bon Appetit!