

Bread Pudding

GW Fins – Chef Tenney Flynn

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Opened 2001 Step into a magnificent dining experience in this old French Quarter warehouse. Using seasonal ingredients and subtle culinary techniques, the wonderful flavors and textures of each variety of fish are showcased in elegant simplicity. Serving seafood from around the world ensures a creative & continually evolving menu that is printed every afternoon with the selections of the day. Their menu philosophy is simple ... Nature writes our Menu.

1 lb extremely Light White or French Bread cut in
1 inch cubes & dried in a 200° oven until completely dry
1 lb white chocolate-Lindt or Calabaut brand, cut ¼ inch
5 oz bittersweet dark chocolate, cut in ¼ inch chunks
2 sticks salted butter
2 cups sugar
1 quart milk
1 quart heavy cream
18 eggs
1 Tbsp vanilla extract
1 cup pecan pieces, lightly toasted



Place the cream, milk, butter & 1 cup of the sugar into a thick bottomed saucepan & bring to a simmer. Remove from heat & add the white chocolate. Stir until melted.

Mix together the eggs, 1 cup of sugar & vanilla extract. Whisk in the hot cream mixture. Place in shallow pan & refrigerate until cold.

When the custard is cooled to 45° or so, add the dried bread, dark chocolate & toasted pecans. Refrigerate. This can be made the day before.

Caramel

2 cups sugar
6 ounces water, 4 ounces water

Put the 4 oz of water in a heavy saucepan & bring to a boil. Add the 2 cups of sugar all at once & don't stir. Continue to cook at high heat until the sugar is medium brown, about 325° on a candy thermometer. Remove from heat & gradually stir in the 6 oz of water.

To bake, spray the desired number of 6-8 oz cups with a Pam type vegetable oil spray & pour in 1 ounce of the caramelized sugar. Fill the cups to the top with the bread pudding mixture & bake in a water bath at 325° for about 45 minutes until an interior temperature of 170° is reached.

Yield: approximately 24

As always, Bon Appetit!