

Hereford House **White Chocolate Bread Pudding**



Bread Pudding Custard

Yield: 15 cups or 12 bread puddings

Step I	Heavy cream	8 cups
	Milk	2 ½ cups
	Sugar	1 ¼ cups

Mix above ingredients together in a saucepan – heat to a scald.

Step II	White Chocolate Chips	26 oz., weight
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Remove mixture from Step I from heat. Add white chocolate chips – stir until melted. Cool slightly

Step III	Eggs (large, whole)	5 each
	Yolks	1 ½ cups

Mix eggs and yolks together. Slowly add 1 cup of cream mixture at a time to egg mixture (tempering). Stirring constantly until all is incorporated. Cool completely.

White Chocolate Bread Pudding

Yield: 1 each bread pudding – using an 18oz. custard dish

Unseasoned croutons	¾ cups
Custard (chilled)	1 ½ cups

Steps

1. Spray each dish with Pam spray.
2. Poor croutons in pans.
3. Cover croutons with custard. Let stand for one hour at room temperature.
4. Place in water bath. Bake at 275° for 30-45 minutes or until light brown and set.
- *** **All ovens vary – watch carefully! Look to an internal temperature of 175°.**
5. Cool for 30-45 minutes. Server inverted on a plate with cream anglaise or whipped cream.