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## White Chocolate Bread Pudding

Chef M

This takes my Grandmothers bread and butter pudding to a sophisticated level. I had this on a visit to New Orleans in 1997 and was thrilled to want to reproduce my own. I hope you enjoy it as well as I do.

Serves 12

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### **Ingredients:**

24 oz. (3 cups) whipping cream  
10 oz. good quality white chocolate (Lindt)

### **Directions:**

Melt together over medium heat stirring gently until it comes together as a smooth mixture.

### **Ingredients:**

8 oz. (1 cup) whole milk  
4 oz. (1/2 cup) sugar  
2 large whole eggs  
8 large egg yolks  
1 loaf bread (French baguette) trim off the crust. Fresh bread is cut into 1/4" slices and dried in 300F degree oven or use day old bread.

### **Directions:**

Heat the milk, sugar and eggs together using a double boiler, do not boil or the eggs will cook. Combine with the warm white chocolate cream ganache above.

Butter a 9"x13" glass baking dish and layer the bread slices, pour the white chocolate custard mixture over the bread and let rest in the refrigerator for 30 minutes so the bread absorbs the liquid. OR, cut the bread into 1" cubes and mix with the white chocolate custard mixture in a bowl, rest in the refrigerator for 30 minutes then spread evenly into the buttered baking dish. This also is a good method for making individual servings in ramekins.

Bake in a 275F degree oven covered with buttered foil for 45 minutes, remove foil and bake another 15-20 minutes at 350F degrees until it is a lovely golden brown.

When cool dress the top of the pudding with shaved white chocolate using another 4.5 oz. white chocolate bar this works perfectly.

Chef Tip: use a cheese grater to shave the chocolate then set the chocolate in the freezer until the pudding is cool. Shaved chocolate will make static and the freezing will control it.



**Ingredients:**

10-12oz.dried cherries

16-20oz. Beringer White Zinfandel

½ cup sugar

**Directions:**

Combine all the ingredients in a saucepan and simmer over low heat for 5 minutes. Using a slotted spoon remove the cherries. Continue to cook the wine to reduce the amount down to 6oz. and it becomes nice and syrupy, this should take approximately 10-20 minutes. Return the cherries to the reduced wine syrup and serve at room temperature.

Chef Tip: Serve with the White Chocolate Bread Pudding. This also would be wonderful over French Vanilla or Dark Chocolate ice cream, Pound Cake or Angel Food Cake.