



Blueberry, White Chocolate and Brioche Bread and Butter Pudding Recipe

Serves 6 – 8

Ingredients:

200g blueberries, fresh or frozen
100g white chocolate, roughly chopped
350g brioche, sliced 1cm thick
75g butter
4 eggs
350ml milk
150ml cream
¼ tsp ground cinnamon
35g brown sugar

Method:

1. Preheat oven to 160°C.
2. Lightly grease a 20cm round baking dish with butter.
3. Butter both sides of each slice of brioche and line the bottom of the baking dish with a couple of the slices.
4. Scatter with 1/3 of the blueberries and white chocolate, then place another layer of brioche on top.
5. Repeat, finishing with a layer of brioche.
6. Whisk together the eggs, milk and cream and pour over the brioche a little at a time, allowing it to soak right to the bottom.
7. Mix together the brown sugar and cinnamon and sprinkle on top.
8. Bake for 30 minutes or until the egg 'custard' is just set.
9. Allow to cool for 15 minutes and serve with vanilla ice cream.

