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## **PUDDING-VARIOUS TYPES**

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## 5 Minute Bread Pudding



1 loaf store bought frosted or unfrosted cinnamon raisin bread, unsliced  
1/2 stick butter, softened  
1 can sweetened condensed or reduced fat sweetened condensed milk  
2 jiggers brandy

Whipped cream in spray top canister from your dairy aisle

Ground or grated nutmeg, for garnish

Heat a griddle pan over medium heat. Cut 4 thick slices of cinnamon raisin bread. Butter both sides of the bread slices with softened butter. Grill bread until brown and crispy on both sides, 2 minutes on each side.

While bread grills, in a small saucepot, heat sweetened condensed milk or reduced fat sweetened condensed milk over medium low heat for 4 minutes. Remove from heat and stir in brandy.

Cut each grilled slice of bread into quarters and pile into 4 dessert cups. Top bread with a few spoonfuls of hard sauce of sweetened condensed milk and brandy and a generous swirl of whipped cream. Garnish cream with a sprinkle of nutmeg and serve.

## Apple Bread Pudding (Capirotada)

8 tablespoons (1 stick) unsalted butter

1/2 loaf French bread or baguette, with crust, cut into small cubes

1 pound brown sugar

1 1/2 cups water

1 1/2 teaspoons ground cinnamon

2 large Granny Smith apples, peeled, cored and chopped

1 cup walnuts, chopped

1/2 pound cream cheese, chilled and chopped

Cream or heavy cream for garnish

Preheat the oven to 350 degrees F. Butter a 9 x 13inch glass casserole or lasagna pan.

Melt the butter in a medium saucepan, add the bread cubes and stir to coat evenly. Spread the cubes on a baking sheet and bake 15 minutes or until lightly brown and crisp. Remove the bread and turn the oven temperature up to 400 degrees F.

Combine the sugar and water in a saucepan and bring to a boil. Remove from the heat. Stir in the cinnamon and set aside.

In a large mixing bowl, combine the chopped apples, walnuts, cream cheese and toasted bread cubes. Drizzle with the reserved sugar syrup and mix to evenly distribute. Transfer the mixture to the prepared pan.

Bake, uncovered, stirring occasionally, for 15 minutes. Then bake an additional 5 minutes, without stirring, until the top is golden brown and crusty and the liquid is almost gone. Serve warm with pitchers of cream or heavy cream for adding at the table.

## **Bread and Butter Pudding**

Filled with dried fruits and egg custard.

8 tablespoons butter

2 tablespoons granulated sugar for dusting, plus 1/4 cup sifted

12 slices white bread, halved

12 slices brown bread, halved

5 cups milk

1 vanilla pod

Lemon zest, 3 pieces

2 cups raisins

2 ounces candied peel

Freshly grated nutmeg

6 eggs

2 tablespoons dry sherry

1/2 cup whipping cream

Rub 2 tablespoons of butter around a casserole and dust with 1 tablespoon granulated sugar.

Preheat oven to 325 degrees F. Butter the bread with the remaining 6 tablespoons of butter.

Scald milk in a pan, add the vanilla pod and the lemon zest. Stir in 1/4 cup granulated sugar.

Increase the heat and dissolve the sugar and then remove from the heat. Arrange some of the cut bread overlapping on the base of the casserole. Sprinkle with some of the raisins and candied peel. Place another layer of bread on top - alternating the brown and white slices.

Cover with the remaining bread. Sprinkle the remainder of raisins on top and grate the nutmeg over them. Break the eggs into a bowl and whisk. Slowly stirring into the scalded milk (having removed the lemon zest and vanilla pod). Pour this mixture over the bread. Dust with 1 tablespoon sugar and sprinkle with the dry sherry. Allow to stand 1 hour. Before placing it in the oven, pour the 1/2 cup of whipping cream over the pudding. Cook in the preheated 325 degree oven on the middle shelf for 55 minutes.

## Bread Pudding

### Custard:

4 cups whole milk

1 cup granulated sugar

1 vanilla bean

6 large eggs

4 large egg yolks

1 large loaf Brioche or croissants

1 cup hydrated raisins, optional

Preheat the oven to 315 degrees F.

For the custard: Pour the milk and half of the sugar into a non-reactive, 2-quart heavy-bottomed saucepan. While the milk is heating over medium-high heat, use a sharp paring knife to slice the vanilla bean in half lengthwise. Separate the seeds from the outside skin by scraping the bean with the knife. Place the skin and seeds in the heating milk. Scald the milk mixture by heating it until bubbles start to form around the edge of the pan. Remove from heat.

Place the remaining sugar, the whole eggs, and egg yolks in a large mixing bowl and whisk until well incorporated. When you add sugar to eggs (especially to egg yolks), it is important to create an emulsion quickly or else a chemical reaction that produces heat will occur. If you do not whisk immediately, this heat will cook the egg yolks and cause lumps in the custard. Continue to whisk while slowly pouring the hot milk into the egg mixture and whisking until the mixture is smooth and homogenous in color. Try not to create air bubbles on the surface of the custard when you whisk, as these can form a crust on the baked custard. Pour the mixture through a fine-mesh sieve to remove the vanilla bean pieces and any overcooked eggs. If you are using raisins, evenly distribute them on the bottom of each mold. Slice the brioche into 3/4-inch-thick slices and remove the crust. Dice each slice into 1/2-inch cubes. Fill 6 (8-ounce) molds about half-full with the brioche cubes. Fill the molds half-full with the custard and set them in a roasting pan in the oven (it is much easier to transfer the pan with the molds only half-full). Fill the molds to the top with the custard. It is important to fill the molds completely since the custard loses volume as it bakes.

Traditionally, custard is baked in a hot water bath to insulate it from the direct heat of the oven and to keep the eggs from cooking too fast, which would cause them to separate. Use hot water from the tap and pour enough water into the roasting pan to reach halfway up the sides of the molds. When baked correctly, the custard should tremble slightly when gently shaken. In a conventional oven, this should take about 1 hour 15 minutes for a large mold, 45 minutes for individual molds. If you detect any liquid under the skin, the custard is under baked. Put it back in the oven and shake it every 5 minutes until it is ready. If the custard begins to bubble during baking, reduce the oven temperature by 25 degrees F (14 degrees C). Remove the mold from the oven and the water bath and place on a wire rack for 30 minutes. Refrigerate for 2 hours before serving; it will finish setting in the refrigerator. Let the water bath cool before removing it from the oven.

### **To unmold:**

Carefully run a sharp paring knife around the inside of each mold to loosen the custard. Invert a flat plate over the bread pudding. Place 1 hand on either side, grasping both plate and mold, and flip them both so that the mold is on top. Gently lift off the mold. You may need to tap the bottom of the mold to release the custard.

Sometimes I like to decorate the plate by alternating drops of Creme Anglaise sauce and raspberry sauce around the bread pudding. Then I swirl the sauces together with the tip of a paring knife.

### **Tip:**

If you wanted to make this in a single large mold or baking dish, follow the exact same directions using an 8-cup mold or baking dish. A large bread pudding will need to bake for about 60 minutes. Use the same test for doneness

## **Sweet Corn Bread Pudding**

1/2 onion, diced fine

1-ounce unsalted butter

1/2 teaspoon thyme

1/2 teaspoon rosemary

1 (15-ounce) can creamed style sweet corn

1 cup heavy cream

2 eggs

1 teaspoon baking powder

1/2 cup yellow cornmeal, whole grain, stone ground

1/2 cup shredded Parmesan cheese

1 teaspoon kosher salt

Ground black pepper to taste

2 cups French bread, cubed

Heat oven to 350 degrees. Sweat onions with butter and herbs in an oven safe skillet until translucent.

Combine corn, cream, eggs, baking powder, cornmeal, Parmesan, salt, and pepper in a large mixing bowl. Add cubed bread and fold to combine. Pour batter into skillet, right on top of the onion mixture. Bake 50 minutes, or until set. Cool slightly before serving.