

BREAD AND BUTTER PUDDING



Ingredients (serves 4 people):

4 croissants

100 g sultanas, or any other dried fruit

4 eggs

1 tsp real vanilla essence

200 g sugar

1 litre cream

Topping

100 g caster sugar

1 tsp ground cinnamon

Whisky Sauce

1/2 cup sugar

1/4 cup water

50 ml whisky

500 ml cream

Preparation:

1. Slice the croissants 1cm thick and layer in a 15 cm ovenproof dish.
2. Scatter the sultanas over the top.
3. Mix the eggs, vanilla essence and sugar until the sugar is dissolved.
4. Stir in the cream, then pour the mixture over the croissants and sultanas.
5. Press lightly with a spoon to ensure the croissants are well saturated.
6. Mix the caster sugar and cinnamon together and sprinkle over the top.
7. Bake at 180° C for 45 minutes, or until the egg mixture is cooked and set.
8. Just before it has finished cooking, make the sauce.
9. Put the sugar and the water into a saucepan and boil until it dissolves and turns golden.
10. Remove from the heat and whisk in the whisky and cream.
11. To serve divide the pudding among four heated bowls and pour the whisky sauce over the top.

Note: This is a bread and butter sauce without butter. Because croissants, made with butter, are used instead of bread, there is no need to add any extra. The dessert is super-creamy and you may prefer to use less cream.