



CREME ANGLAISE BREAD PUDDING

Creme Anglaise Bread Pudding tastes extra creamy and delicious with Rich's Culinary Solutions Premium Custard Base Liquid, while eliminating extra work for your kitchen staff!

Yield: 1 Bread Pudding

INGREDIENTS

1 Loaf Potato Bread, cut into cubes

5 C  Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)

1 tsp. Ground Cinnamon

2 C Frozen blueberries

1/4 C Butter, Melted



DIRECTIONS

- 1 Preheat the oven to 350°F.
- 2 Place the potato bread cubes in a 9"x13" baking pan.
- 3 Whisk cinnamon together with 4 cups of Premium Custard Base Liquid.
- 4 Pour the custard mixture over the bread, mixing well so that each piece of bread absorbs the custard. Let it sit and absorb for at least 15 minutes.
- 5 Distribute the blueberries evenly throughout the bread mixture.
- 6 Drizzle the melted butter over the entire pan.
- 7 Cover the pudding with foil. Bake for an hour. Remove foil and bake for another 15 minutes until the center is fully set. Remove from the oven and let cool.
- 8 Serve pudding warm with warmed Premium Custard Base Liquid drizzled on top.