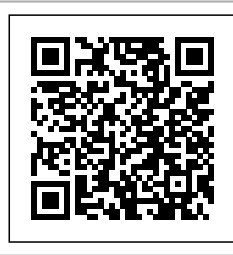


Panettone Bread Pudding with Warm Vanilla Sauce



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Recipe by: Laura Vitale

Serves 6-8

Prep Time: 15 minutes

Cook Time: 1 hours 0 minutes

Ingredients

For the bread pudding:

- 1 Panettone, quartered, paper removed and cut into thick slices
- 1 cup of Heavy Cream
- 2 cups of Whole Milk
- 1/2 cup of Granulated Sugar (or vanilla sugar if you have it)
- 6 Eggs
- 1 Tbsp of Vanilla Extract
- Pinch of Salt
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For the sauce:

- 1/2 cup (one stick) of Unsalted Butter, softened at room temperature
- 1/2 cup of Granulated Sugar
- 1/2 cup of Brown Sugar
- 1/2 cup of Heavy Cream
- 1/2 cup of Whole Milk
- 1/2 tsp of Salt
- 1 Tbsp of Vanilla Extract

1) Stagger the panettone slices in a large buttered baking dish (a 9x13 will work for this or a bit smaller) set aside while you make the custard.

2) In a large bowl (or large measuring cup) whisk together the milk, cream, eggs, sugar, vanilla and salt, gently pour over the panettone, set aside to soak for about an hour.

3) After an hour, bake in a 350 degree oven for an hour or until set (cover with foil if the center is still too runny but the top is getting too much color) allow to set and rest for 20 minutes before serving and meanwhile, make the sauce.

4) In a saucepan, add all the ingredients for the sauce except for the vanilla, bring to a boil, let it slowly bubble away for about 5 minutes, remove from the heat, add the vanilla, give it a stir to combine then pour into a little jug or bowl and serve over the panettone.

NOTE: IF the sauce separates once cooled (store both covered in the fridge) microwave to loosen and give it a good stir.

