

## THE COTSWOLD BREAD AND BUTTER PUDDING

Difficulty: Easy

Portions: 6

Prep Time: 40 minutes

Equipment: Saucepan, Sieve, Grater, Mixing bowl, Roasting Tin as "bain Marie", Serving Dish

### Ingredients

570ml "Duchy" Full Fat Milk

75g Sugar

2 "Cotswold Legbar" Whole Eggs

3 "Burford Brown" Egg Yolks

1 Split Vanilla Pod

Grated Nutmeg

Zest of 1 Orange

150g Raisins

8 Slices of Fruit Bread

75g "Netherend Farm" Butter

2 Tablespoons Amaretto or Vanilla Vodka

Cotswold Ice Cream Company Vanilla Ice Cream

### Method

1/ Heat the oven to 180°C.

2/ Butter the sliced fruit bread and remove the crusts.

3/ Cut them into triangles.

4/ Whisk the eggs and sugar together in a suitable sized bowl.

5/ Place the Vanilla Pod, Nutmeg and Grated zest into the pan with the milk.

6/ Bring the milk to simmer.

7/ Pour onto the egg mix and whisk together.

8/ Sprinkle the bottom of a baking dish with the Raisins - drizzle with the alcohol

9/ Arrange the buttered bread nicely in the serving dish

10/ Strain the milk mixture through a sieve over the top of the bread.

11/ Add enough mixture to almost completely fill the container.

12/ Place into a "Bain Marie" and then into the oven for approximately 30 Minutes.

13/ Once it is golden and firm remove from the oven sprinkle with caster sugar and serve.

This dish is perfect served with Vanilla Ice Cream from The Cotswold Ice Cream Company

