



Bitter orange bread and butter pudding

Ingredients

3 Eggs
50 g Caster Sugar
225ml Milk
1dash of Vanilla extract
75g Butter
5 thin slices of Bread
1 pot of thick cut marmalade
75g Sultanas
25g Icing Sugar
225 ml Whipping Cream

Method

Whisk eggs and Sugar together, then whisk in the cream .Strain through a fine sieve. Add Vanilla and mix well.

Spread the bread with butter and marmalade then remove crusts cut slices into quarters. Arrange a layer of bread in the dish then sprinkle over Sultanas, arrange the rest of bread on top (do not put Sultanas on top layer) Pour on Egg mix and allow to soak for 5 minutes.

Place dish in a Bain-marie (water bath) and bake in a preheated oven 160 for about 30 minutes or until custard is set .Cool slightly dust with icing sugar and glaze under a grill.

Serve with vanilla custard