



TOM'S KITCHEN

MARMALADE BREAD & BUTTER PUDDING



INGREDIENTS (serves 4)

TO PREPARE THE BREAD

- Softened butter for spreading
- 10 slices of thick sliced brioche, no crusts
- 200g orange marmalade

CUSTARD

- 300ml milk
- 300ml double cream – or dairy alternative
- 8 egg yolks (free-range or organic)
- 150g granulated sugar
- 1g salt
- 1 grated orange zest
- 1 vanilla beans, split
- 20ml vanilla extract

DRIED FRUITS

- 60g currants
- 60g sultanas
- 60g golden raisins
- orange zest
- 50g soft light brown sugar
- 50ml dark rum
- Freshly grated nutmeg
- 1 cinnamon stick

METHOD

- 1.** To prepare the bread, butter the bread and spread with the orange marmalade, then cut into triangles ready to line the pudding mould.
- 2.** To make the custard, bring the milk, cream, half the sugar, vanillas and orange zest to a simmer and then let steep for 15 minutes covered with Clingfilm. Re-simmer and whisk the egg yolks and the rest of sugar. Then whisk the cream and milk into the yolks, strain and then cool.
- 3.** To prepare the dried fruits, mix the fruits with a large pinch of fresh grated nutmeg, ground cinnamon, brown sugar and dark rum and marinade for about an hour.
- 4.** To assemble and cook the dessert, pre heat the oven to 170°C. Arrange a first layer of the triangles in a baking dish then sprinkle the dried fruit over the top of the bread, then another layer of bread triangles, more fruit, etc until it's all been used, then pour over the custard and leave to soak for 10 minutes. Cover the top with foil and place the pudding in a large baking tray of water coming 3/4's up the side and bake till the custard is just set, for about 25-30 minutes. Sprinkle over a little sugar and then glaze with a blow torch or under the grill.