

The perfect comfort pudding

Serves

4

Prep Time

45 mins

Cook Time

30 mins

Garth McCollgan

Traditional Bread and Butter Pudding

Ingredients

8 slices of stale white bread, buttered
 100ml cream
 70g Caster Sugar
 3 Irish eggs, lightly beaten
 Juice of 1 orange and zest of ½ orange
 1 tsp Grated Nutmeg
 100ml boiling water
 To Serve, Vanilla Ice Cream and/or Apricot Conserve
 75g Raisins
 250ml milk

Method

1. Soak the raisins in the orange juice, zest and boiling water for ½ hour and strain.
2. Butter a baking dish and cut the buttered bread slices into triangles and lay them on the bottom of the dish.
3. Sprinkle on half the raisins and follow with the rest of the bread.
4. Finish with a sprinkle of the remaining raisins.
5. In a bowl, mix the milk, cream and sugar together. Add in the lightly beaten eggs and mix again.
6. Gently pour the mixture over bread and raisins and sprinkle the nutmeg over the top.
7. Bake in an oven at 180 °C for 30-40 minutes until golden brown.
8. Serve at room temperature with vanilla ice cream and a spoon of apricot conserve.

Chef's Tips

For a softer pudding, leave the pudding to soak for 30 minutes before placing in the oven.



White Pan Bread
55c
800g, 69c per kg

Oranges
€1.79
7 pack, 25.5c each

Fresh Irish Milk
78c
1 litre, 78c per litre

Raisins
€1.79
500g, €3.58 per kg

Nutmeg
99c
24g, €41.25 per kg

Fresh Cream
€1.19
250ml, €4.76 per litre

Medium Irish Fresh Eggs
99c
6 pack, 16.5c each

Caster Sugar
€1.29
1kg, €1.29 per kg

Vanilla Ice Cream
€2.15
1 litre, €2.15 per litre

Apricot Conserve
€1.15
454g, €2.53 per kg

Serving suggestion

*Fresh produce prices can vary. Offers available for a limited time only, subject to availability.