
White Chocolate Bread Pudding

Total time: 2 hrs 50 min Yield: 10 servings

Ingredients

2 cup milk
7 cup heavy whipping cream (divided)
4 1/2 cup white chocolate chips (divided)
16 egg yolks
4 whole eggs
1 cup granulated sugar
2 lb bread or dinner rolls (cut into 1" cubes)

Prep Time: 20 min Cooking Time: 2 hrs 30 min Total Time: 2 hrs 50 min

Instructions

Preheat oven to 325°F.

In a medium pot, combine the milk and 6 cups of cream; bring to a quick simmer and remove from the heat. Add 2 cups of white chocolate chips and stir until thoroughly melted and cool.

In a medium mixing bowl, combine the egg yolks, whole eggs and sugar; stir well. Combine the cooled cream mixture with the egg mixture and stir well.

Place the bread cubes into an ungreased 9" x 13" baking pan and distribute evenly. Pour the egg mixture over the bread and cover. Place the pan into the refrigerator for 1 hour, pressing the bread down occasionally to ensure it is thoroughly soaked.

Remove the pan from the fridge and place it into a large pan, at least 3" deep. Fill the outer pan with 1½" to 2" of water and bake for 1 to 1½ hours or until set.

In a medium saucepan, bring 1 cup of cream to a quick simmer and remove from heat. Add 2½ cups white chocolate chips to the cream and stir until thoroughly melted. Pour the sauce over the bread pudding and serve.

Recipe brought to you by:

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