

Bread Pudding

11/22/2015

- 3 Cups Heavy Cream
- 2 Cups Whole Milk
- 1 ½ C Sugar
- 1 Vanilla Bean, Split and scraped
- 4 Large Eggs
- 3 Whole Bananas, cut into large pieces
- 1 Pound Brioche, Cut into large Pieces
- 2 oz Chocolate Chips

Portion Size: 6-8 People

Yield: 1 9"x13" Pan

Equipment:

- **2 Whisks**
- **Cutting Board**
- **Serrated Knife**
- **Paring Knife**
- **1 Large Sauce Pot**
- **1 Medium Mixing Bowl**
- **1 Large Mixing Bowl**
- **1 9"x13" Pan**
- **1 Wooden Spoon**

Directions:

- In a large pot, combine the cream, 1 cup of milk and sugar. Scrape the seeds from the vanilla bean and add to the mixture and bring it to a boil, whisking until the sugar is dissolved.
- In a medium mixing bowl, combine the remaining milk, the eggs and egg yolks and whisk until smooth.
- Steadily and slowly add the cream/milk/sugar mixture to the egg mixture.
- Combine the brioche and bananas and chocolate chips in a large bowl.
- Add the Liquid mixture to the brioche and banana mixture and thoroughly combine with a wooden spoon
- Let mixture sit for 30 minutes or up to a day when left in the refrigerator.
- Add mixture to the pan and bake at 375 degrees for 45 to 55 minutes or until set.

Time / Temperature :

45-55 minutes at 375 degrees