

Chef David Everett's
Blue Talon Bistro
WARM BREAD PUDDING
with Peanut Brittle Ice Cream©
(serves 10 - 12)

Ingredients

1.5 - 2 ea.	Large Loaves of Bread - torn or cut into 1" - 2" pieces
10 ea	Eggs
1 lb.	Light Brown Sugar
16 oz.	Heavy Cream
2 Tbsp	Vanilla Extract
6 Tbsp	Unsalted Butter - softened

Directions - Bread Pudding

Combine eggs and 3/4 lb brown sugar until well mixed. Add heavy cream and vanilla extract. Add bread pieces to batter. Pour the soaked bread and batter into a buttered casserole dish. Top with teaspoons of butter across the surface and sprinkle with remaining brown sugar. Bake in a pre-heated 350 degree oven for approximately 35 - 45 minutes.

Peanut Brittle

2 cups	Unsalted Peanuts
1.5 cups	Granulated Sugar
8 Tbsp	Unsalted Butter
1/4 cup	Heavy Cream

Caramelize the sugar in a non-stick saute pan by adding a small amount of water and cooking over medium heat for 10 - 15 minutes. (The color should be approximately that of maple syrup.) Remove from heat and add the butter - one tablespoon at a time while stirring constantly. Add heavy cream and stir well. Add the peanuts, stir and spread on a non-stick or buttered sheet pan.

Bake in a 350 degree oven for approximately 8 minutes. Remove from oven and allow to cool to room temperature. DO NOT PLACE IN REFRIGERATOR - the moisture from the condensation will ruin the brittle. When cool, break into chunks. Scoop softened vanilla ice cream over warmed bread pudding and sprinkle brittle over softened vanilla ice cream.

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