



Bread Pudding - Convection Steam Mode

Makes 6 Servings

This good old-fashioned treat is scrumptious with nuts and cream on top – quick, where's our spoon?

30 min
Convection Steam

PREPARATION METHOD

1. In a large bowl, toss the cubed bread with the melted butter.
2. In a medium bowl, whisk the yolks.
3. In a saucepan, heat the cream, sugar, salt, and vanilla to a simmer over medium heat, stirring occasionally.
4. Remove the pan from the heat and with a ladle, very slowly add the cream to the egg mixture while whisking continuously.
5. Strain this mixture through a fine mesh strainer and pour over the bread.
6. Allow the bread to soak for at least 30 minutes.
7. Preheat the oven on Convection Steam Mode at 375 F.
8. Pour the mixture into the desired baking dish and bake for 20-30 minutes.

INGREDIENTS

- 15 cups day-old bread, cubed
- 4 tablespoons butter, melted
- 4 egg yolks
- 1 teaspoon salt
- 2 teaspoons vanilla
- 1/4 cup sugar
- 2 1/2 cups heavy cream