

Miele

Bread and butter pudding with poached winter fruit and tangy cream

By Miele

1 hour 30 minutes

Preparation time

1 hour

Cooking time

6 serves

Serves



INGREDIENTS

Bread and butter pudding

750 ml (3 cups) milk
600 ml cream
150 g (1 cup) caster sugar
2 tsp vanilla essence
5 eggs
1 kg stale sourdough, crusts removed,
cut into 3 cm cubes

Poached winter fruit

500 ml (2 cups) red wine, preferably
Cabernet Sauvignon
500 ml (2 cups) water
150 g (1 cup) caster sugar
1 tbsp (20 ml) vanilla essence
1 cinnamon quill
½ tsp black peppercorns
3 bay leaves
3 cloves
½ orange, sliced in 2 mm rounds
½ lemon, sliced in 2 mm rounds
2 quinces, peeled, cored and quartered
2 firm apples, peeled, cored and
quartered
2 firm pears, peeled, cored and quartered

Tangy cream

300 ml cream
80 g sour cream
1 tbsp icing sugar, sifted

METHOD

Bread and butter pudding

1. Preheat the combi steam oven on Fan Plus at 175°C.
2. Grease and line a 3 litre ovenproof dish, or gourmet oven dish.
3. Place milk, cream, sugar, vanilla and eggs in a large bowl, whisk well to combine.
4. Add bread cubes and leave to soak for 1 hour.
5. Pour bread mixture into the dish and place into the oven on shelf position 1.
6. Select Combi mode: Fan Plus at 175°C + 40% moisture + 1 hour duration and bake until golden and crisp on top.
7. Remove from the oven and cool for 10 minutes.

Poached winter fruit

1. In a large unperforated steam container, combine red wine, water, caster sugar, vanilla essence, spices, orange and lemon. Place in the steam oven and Steam at 100°C for 5 minutes to infuse.
2. Add the quince and steam for 10 minutes, or until it starts to soften.
3. Add the apples and pears to the quince, steam for a further 15 minutes, or until the fruit is tender.
4. Remove and allow to cool. Remove quinces, apples and pears from the liquid.

Tangy cream

1. Using a freestanding mixer with a whisk attachment, whip cream until stiff peaks form.
2. Use a hand whisk to fold in the sour cream and sugar into the cream until just combined.
3. Transfer to a serving dish or container and store in the refrigerator

To serve

1. Serve bread and butter pudding with the poached winter fruits and tangy cream.

Hints and tips

- Clotted cream is a great alternative for the tangy cream.
- Any bread can be used for this dish, although we like the tang of sourdough.
- Leftover croissants or danishes can be substituted for the bread in this dish.
- Bread and butter pudding can also be baked in the oven on Moisture Plus with Fan Plus at 180°C with 3 manual bursts of steam. Release the bursts of steam at 1 minute, 15 minutes and 30 minutes. Bake for 45 minutes.