




ENGLISH
HERITAGE

BREAD & BUTTER PUDDING

English Heritage Marmalade
with Whisky Preserve
25g Butter plus extra for greasing
8 Thin Slices of Bread
150g Chocolate Chips
2 Tsp Cinnamon Powder



350ml Whole Milk
50ml Double Cream
2 Eggs
25g Granulated Sugar
Grated Nutmeg

- Grease a 1 litre/2 pint pie dish with butter. Cut the crusts off the bread. Spread each slice on one side with butter, then cut into triangles.
- Arrange a layer of bread, buttered-side up, in the bottom of the dish, then add a layer of chocolate chips. Sprinkle with a little cinnamon, then repeat the layers of bread and chocolate chips, sprinkling with cinnamon, until you have used up all of the bread. Finish with a layer of bread, then set aside.
- Gently warm the milk and cream in a pan over a low heat to scalding point. Don't let it boil.
- Crack the eggs into a bowl, add three quarters of the sugar and lightly whisk until pale. Add the warm milk and cream mixture and stir well then add four tablespoons of **English Heritage Marmalade with Whisky**, then strain the custard into a bowl. Pour the custard over the prepared bread layers, sprinkle with nutmeg and the remaining sugar and leave to stand for 30 mins.
- Preheat the oven to 180°C. Place the dish into the oven and bake for 30-40 minutes, or until the custard has set and the top is golden-brown.
- Allow to cool completely, then in pan, heat two tablespoons of **English Heritage Marmalade with Whisky** until melted and then glaze the top of the pudding.