White Chocolate Bread Pudding

Description

To be honest, there is no real "secret" to this bread pudding other than that it's flavored with a heap of white chocolate. What the white chocolate does is lift the standard bread and butter pudding to high decadence but in a subtle, not in-your-face sort of way. The white chocolate heightens the butteriness of the pudding, and the creaminess of the chocolate adds a velvety texture to the custard that's divinely rich. Warm white chocolate bread pudding is the epitome of comfort dessert food.



Summary

Yield: 6
Prep Time: 1 1/2 hours
Category: Desserts
Cuisine: American

Ingredients

- 1 tbsp unsalted butter
- 9 oz croissant or french bread cut into 1 inch cubes
- 1 1/2 cup whole milk
- 1/2 cup heavy cream
- 1/3 cup sugar
- 6 oz white chocolate finely grated
- 4 egg yolks
- 1 egg
- 1/2 tsp vanilla
- 1/2 cup *heavy cream
- 2 oz *white chocolate finely chopped

Instructions

1

Grease 8-inch square pan with butter; set aside.

Adjust oven rack to middle position and preheat oven to 350°F.

Spread bread cubes onto rimmed baking sheet and bake until edges of bread feels dry, about 10 minutes. Remove from oven and let pan cool on wire rack.

White Chocolate Bread Pudding

2
In medium saucepan whisk milk, cream, and sugar to combine. Heat over medium heat, stirring occasionally, until scalding. Remove from heat and whisk in chocolate until melted and smooth. Let sit to cool slightly, about 10 minutes.

3
In large bowl, whisk egg yolks and egg to combine. Slowly whisk in warm milk mixture to combine. Whisk in vanilla. Add bread cubes and let soak, about 30 minutes, gently stirring occasionally.

4
Pour mixture into prepared pan and bake until just set, about 25 minutes. Let cool slightly before serving, about 15 minutes.

5
To make the sauce: In small saucepan over medium heat, heat cream to just simmering.

Remove from heat and whisk in chocolate until melted and smooth. Serve immediately.

Notes
Using a good quality white chocolate really puts this bread pudding over the top. I use Ghiradelli or Callebaut chocolate.
Leftover bread pudding can be reheated in microwave.