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WHITE CHOCOLATE BREAD PUDDING WITH BOURBON-CARMEL PEACHES

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This is a not so traditional bread pudding that works great for the holidays. The bourbon and the custard make it essentially a white chocolate eggnog. I recommend doubling this batch as to not have any waste with the white chocolate and the fact that it is just that good.

Ingredients:

1 Large loaf of French Bread-Cut into Large Cubes
8 Eggs
2 Cups Milk
4 Cups Heavy Cream
2/3 Cup White Sugar
1 Vanilla Beans- Split and internally scraped
2 oz White Chocolate Baking Bar
6 oz Pack of White Chocolate Chips
1/2 Cup Jack Daniels

Instructions:

Bread:

Dry out bread pieces like the above recipe, and place in well greased baking pan or casserole dish and set aside. In a large saucepan on medium heat, bring milk, heavy cream, sugar, bourbon and vanilla to a strong simmer, stirring constantly not to scorch and burn the bottom of the pan. Remove from heat and add chocolates until fully melted. Whisk eggs separately in a large bowl and slowly whisk in 1/4 of the heated mixture to the eggs in the bowl. This will temper the eggs and keep them from cooking too fast. Fully incorporate both mixtures and pour on top of bread mixture. Gently push down on the bread mix to make sure the bread absorbs as much liquid as possible. Cover with aluminum foil and cook at 350 degrees for 30 minutes. Remove foil and cook uncovered for at least another 10 minutes until pudding has no more liquid and starts to "fluff up." Allow to cool and cut into twelve portions.

Pudding:

In a large sauce pan on medium high heat, melt butter and add peaches, brown sugar and white sugar. Stir constantly, add the juice of the orange and the bourbon, being careful not to expose the top or side of the pan to the open flame and causing it to flambé. When mixture starts to thicken and slowly bubble, remove from heat and fold in heavy cream.