

# **Tasting, Sampling and Sharing**

*with friends*

## **A new year pudding**

*One year, fed up with yet another appearance of Christmas Puddings at the table, I thought to be different but still not to waste all my October efforts to make them. So I put together the following. My Husband, asked what I could call such a mix, said "I should call it ..... **"FRED"***



### **Ingredients**

As this is a put together dish, precise quantities are difficult, very often they are random

**A quantity of left over Christmas Pudding**

**Same amount of Brioche**

**Brandy Butter** (if you have none left over, mix some softened butter (not marg or spread) with a little sugar and 2-3 tspn of brandy)

**Eggs** (This will depend on your mix of the above, I generally use 3 but use fewer if it is a small quantity)

**Milk and cream (half and half)**

**Demerara sugar**

### **Method:**

Preheat oven Gas 5 / 375F

### **PREPARATION**

Spread slices of brioche with brandy butter. Cut into chunks , chop or pull the pudding into pieces of similar size. Mix the two together in a well buttered soufflé dish.

Whisk the eggs and add milk and cream; add to dish to almost cover. You are, in fact, creating a type of bread and butter pudding!

There should be a “rise” of pudding above this level.

Cover the top with Demerara sugar and a few knobs of butter.

Bake for 40 mins. Pierce with a skewer to test if the inside is done. Continue cooking at ten-minute intervals until firm and the sugar nicely browned.

Serve with cream.

**Pauline Brace 15th February 2012**