

SAVOURY BREAD PUDDING

Jinny's
PIZZERIA

INGREDIENTS

- 4 cups old bread, preferably rustic country loaf, cut into 1/2 inch cubes
- 2 teaspoons butter (plus a little extra for the baking dish)
- 1 cup leeks- sliced 1/4 inch thick, rinsed
- 2 cups broccoli rabe, cut 1 inch pieces
- 1 tablespoon olive oil
- 1 egg
- 1 cup milk
- 1 cup heavy cream
- 2/3 cup cheddar cheese, grated
- 1 pinch nutmeg
- 1 teaspoon rosemary chopped
- salt and pepper



Prep Time: 20 minutes
Cook Time: 40 minutes
Total Time: 60 minutes

This could easily work as brunch dish, side dish, or dinner straight from the pan. It can be prepared the day before and ready to go in the oven the next day. The basic recipe can be adjusted for any variety of ingredients, swiss chard and blue cheese; spinach, bacon and comte; mushrooms and robiola.

DIRECTIONS

**Preheat oven to 250 degrees F
(120 degrees C).**

1. Dry out the bread- place the cubes of bread on a sheet tray, and into the oven for 30 min or so. You want nice firm croutons that don't have any sponginess left. This can easily be done a day ahead.

**Now Preheat oven to 325 degrees F
(165 degrees C).**

**2. To prepare the veggies-
-warm a medium saute pan, add the butter, then add the leeks, cook on medium heat until tender. The water left on the leeks from rinsing will help to sweat them, instead on fry them, so you have nice buttery leeks. Remove from pan, and set into a medium bowl
-using the same pan, turn the heat on high, add the olive oil. when it is nice and hot quickly saute the broccoli rabe. Add to the bowl with the leeks.**

3. Combine the egg, milk, cream, nutmeg, rosemary, salt and pepper; whisk together.

4. In a buttered 9 inch casserole dish evenly distribute the bread, leeks, broccoli rabe, cheese. Pour the milk & egg mixture over the top, let it settle and absorb for 10 minutes.

5. Bake covered with foil for 20-30 minutes, until custard is set. Remove foil and bake for 10 minutes until golden brown on top. Let rest for 5 minutes and enjoy!