

## Bread pudding



24:32

**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro

**Accessories:**

1/1 GN Granite enamelled tray, 60 mm deep, 3013030

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- Chilled 4°C
- 15 Portions
- From Raw

**Stage 1**  
170 °C

- Combi-steam
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**Ingredients**

12	pcs	Light bread or pastries from the previous day
5	pcs	Eggs
200	g	Cream
1	kg	Milk
250	g	Sugar
1/2	tsp	Salt
1	pinch	Vanilla sauce, fruit compote

**1. Food Preparation**

Beat the eggs together with the sugar and then add all the other ingredients. Cut the bread or pastry into cubes and add to the GN container. Mix carefully with the milk mixture so that the bread cubes are not crushed.

**2. Cooking Instruction**

After half of the baking time, sugar can be sprinkled on the pudding if desired, which then caramelizes slightly and provides a special flavor.

**3. Food Serving Instruction**

The bread pudding can be served cold or warm. Super delicious is the pudding with vanilla sauce or with a fine fruit compote. Likewise, the pudding can also be baked in portions a la minute, then the cooking time is reduced by about 8 minutes.