

Recipe courtesy of Ben Milbourne

Method

Preheat oven 140 degrees Celsius.

Step 1 cut sourdough into batons and add to a food processor. Blitz until the sourdough is in small chunks.

Step 2 To make the custard, add raw sugar, whole eggs and egg yolks to a bowl and mix together. Add in whole cream, crème fraiche, spices, pinch of salt and lemon zest and combine. Add fruit sourdough in with the custard mix and stir in until the sourdough has a nice coating of custard.

Step 3 Add mixture into a small lined roasting tin, sprinkle demerara sugar and crumbles butter cubes over the top. Place in the fridge for 15 to 20 minutes.

Step 4 Remove pudding from the fridge and place in the oven for approximately 45 minutes.

Step 5 Meanwhile place rhubarb in a steaming oven or steam on the cooktop for approximately 20 to 30 minutes. Place grape on a separate tray and place in the oven with the pudding.

Serve with a dollop of crème fraiche, roasted grapes, steamed rhubarb and garnish with fresh micro herbs.

BREAD & BUTTER PUDDING

Ingredients

250ml cream
 30g butter
 250g crème fraiche
 zest of 1 Lemon
 2 whole eggs
 2 egg yolks
 1 cup raw/brown sugar
 1 tsp allspice
 1 tsp cinnamon
 Pinch of salt
 2 tbsp Demerara sugar
 1 loaf Fruit sourdough, (few days old)
 To serve;
 3 rhubarb stalks, cut in bite size batons
 1 bunch of grapes, removed from stalk
 micro herbs , to garnish

Prep time 20-30 minutes
 Cook time 45 minutes
 Serves 8 - 10

