



BREAD & BUTTER PUDDING WITH ORANGE CUSTARD

Indulge in the ultimate comfort pudding, with a hint of zesty orange. Thomas Frake has taken this traditional dessert and elevated it to a whole new level – perfect for Christmas but equally delicious as a warming dessert any time of year.

Prep time 20 minutes | Cook Time 40 minutes | Serves 2

Marmalade Bread & Butter Pudding

4 brioche rolls
4 tablespoons marmalade
2 tablespoons unsalted butter, plus some for greasing
2 tablespoons sultanas
1 tablespoon icing or caster sugar
250ml orange custard

Orange Custard

400ml whole milk
200ml double cream
1 tablespoon vanilla bean paste
Zest of an orange
3 Clarence Court Burford Brown eggs
100g golden caster sugar

For the orange custard, place the whole milk, double cream, vanilla bean paste and orange zest into a saucepan over a medium heat and bring to the boil. As soon as it begins to bubble, remove from the heat.

Beat the eggs and golden caster sugar in a bowl until pale and frothy. Pour over and whisk a little of the warm cream mixture into the eggs to temper. Then, add the tempered eggs into the saucepan of warm cream and return to a low heat. Stir well, and then remove and reserve 250ml of your custard for the bread and butter pudding. Continue to stir the custard remaining in your pan until thickened to pouring consistency.

For the marmalade bread and butter pudding, slice the brioche rolls in half. Generously lather with the marmalade and butter, and then arrange half of the slices in a small, buttered baking dish. Sprinkle the sultanas over, then top with the remaining slices of brioche. Pierce the rolls all over with a sharp knife, so they are ready to absorb all the delicious flavours.

Preheat the oven to 180C/160C. Pour over the reserved custard mixture until the brioche is mostly submerged. Allow to soak for 15 minutes, before baking for 20 to 30 minutes, until golden brown and the custard is set. Dust with icing sugar and serve with the thickened custard – enjoy!



clarencourt.co.uk

Follow us on social media for more inspiring recipes, fabulous photography, seasonal collections, competitions and events.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928




Clarence Court