



# GINGERBREAD AND BUTTER PUDDING

*Bread and butter pudding is an irresistible, winter warmer. We've elevated ours with the quintessential, festive flavours of gingerbread, spice, and all things nice. Bursting with cinnamon, nutmeg and the buttery richness of our Leghorn Whites, our eggnog custard is the perfect accompaniment, ushering in a wave of seasonal nostalgia in every mouthful.*

Prep time 30 minutes | Cook Time 40 minutes | Serves 8

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## For the pudding:

Sliced gingerbread cake or ginger cake  
25g butter, softened  
50g sultanas  
Zest of 1 orange  
2 teaspoons cinnamon  
50ml double cream  
350ml whole milk  
2 Leghorn White eggs  
A pinch of Maldon salt  
25g granulated sugar, plus extra for sprinkling  
Icing sugar, for dusting  
Mango and passion fruit coulis, to serve

## For the eggnog custard:

500ml double cream  
½ teaspoon vanilla bean paste  
1 cinnamon stick  
½ teaspoon ground nutmeg  
5 Leghorn White egg yolks  
50g golden caster sugar  
2 teaspoons cornflour  
A splash of brandy (optional)

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Preheat the oven to 180°C/160°C (fan).

Grease an ovenproof dish, roughly 25cm in size. Slice the gingerbread, spread each slice with the softened butter, then cut into triangles.

Arrange the slices in the dish and sprinkle with the sultanas, orange zest and cinnamon. Continue until you have used up all the slices of gingerbread.

Gently warm the double cream and milk together in a pan, until it reaches scalding point, but be careful that it does not boil. Crack the eggs into a large bowl and whisk together with the sugar and Maldon salt until pale, then gradually pour in the milk mixture and whisk until smooth. Strain through a sieve into a jug, pour the custard mixture over the gingerbread.



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Once the oven is hot, sprinkle the top of the custard-soaked pudding with a little extra sugar and then place it into the oven and bake for 30-40 minutes until set.

While the pudding is baking, make the eggnog custard.

In a pan, gently heat the cream with the vanilla paste, cinnamon stick and nutmeg until scalding point but not boiling.

Place the egg yolks in a large bowl and whisk with the golden caster sugar and cornflour, until pale and well combined, then slowly add the warm cream mixture, whisking continuously to make a smooth, custard base.

Pass the mixture through a sieve and back into a clean pan. Heat gently and continue whisking until it thickens. Add a splash of brandy if desired.

Remove the warm gingerbread and butter pudding from the oven and serve alongside the eggnog custard. To finish, sprinkle with a little Maldon salt to balance the sweetness.



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