

White chocolate bread pudding



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- Sub Category Name
Food
Desserts

- Recipe Source Name
Real High Tea at Home Recipes

Used Teas



Exceptional Rose
With French Vanilla

Ingredients

Dilmah Real High Tea At Home

- 2 bags Dilmah Rose with Vanilla Exceptional Tea (or your favourite flavour)
- 200 g white chocolate
- 375 ml cream
- 3 eggs
- 1/4 cup castor/superfine sugar
- 2 tsp vanilla extract

- 1 loaf brioche bread, cut into slices
- 50 g softened butter
- 100 g raspberries, fresh or frozen
- 1 tbsp demerara or raw sugar
- Icing sugar for dusting

Methods and Directions

Dilmah Real High Tea At Home

- The cream can be prepared hours before or even kept overnight.
- Bring cream nearly to a boil and place the tea bags in the cream.
- Set aside to cool.
- When cool squeeze the bags and throw them away.
- Use the cream immediately or store in a container until needed.
- Preheat oven to 160°C.
- Grease ovenproof dish with butter.
- Heat chocolate and cream over low heat, stirring until melted and smooth.
- In a separate bowl, whisk the eggs, sugar and vanilla until well combined.
- Spread bread with softened butter and place in casserole dish.
- Combine egg mixture and chocolate mixture and pour over bread.
- Add raspberries on top.
- Sprinkle with demerara (or raw) sugar.
- Let stand for ten minutes for the bread to soak up the custard.
- Place in the oven in a water bath halfway up the side of the casserole dish and bake for 50-60 minutes until golden brown and just set.
- Dust with icing sugar before serving warm.