

Chocolate Bread Pudding

<http://userealbutter.com/2013/03/13/chocolate-bread-pudding-recipe/>
from *Baking: From My Home to Yours* by Dorie Greenspan

12 oz. challah or brioche bread, stale and cube into 1-inch cubes
3 cups whole milk
1 cup heavy cream
3 large eggs
4 large egg yolks
1/2 cup sugar
6 oz. bittersweet chocolate, finely chopped

frangelico crème anglaise

1 cup milk
1 cup cream
6 large egg yolks
1/2 cup sugar
1 tsp vanilla extract
1/4 tsp almond extract
4 tsps Frangelico (hazelnut liqueur)

Make the crème anglaise first: Bring the milk and cream to a boil in a small saucepan and then immediately remove from heat. Whisk the egg yolks and sugar together until slightly thickened. Temper the yolks with the hot milk and cream by pouring a little into the yolks at a time while whisking constantly. Continue until you have incorporated half of the milk and cream mixture into the yolks. Pour the yolk mixture back into the pan with the rest of the milk and cream. Set the pan over medium heat and whisk or stir constantly until the custard reaches 170-180°F. It should thicken some (but not too much!). Remove from heat. Stir in the vanilla and almond extracts and 1 teaspoon of Frangelico. Keep adding more Frangelico to taste. Refrigerate. Dorie recommends refrigerating for 24 hours before serving to improve flavors. Can store in airtight container in the refrigerator for up to 3 days. Makes 2 1/2 cups.

Make the bread pudding: Dorie recommends a 9×13-inch baking pan plus a large enough roasting pan to nest the baking pan (you're going to do a water bath). I used a 9-inch oval and six 1-cup ramekins which all fit in a large roasting pan. Place a double layer of paper towels or a kitchen towel flat on the bottom of the roasting pan. Fill the baking pan with bread cubes and dried fruit (if using). Cut more bread if necessary. If the bread is not stale, you can lay it out in a single layer on a baking sheet and bake it at 350°F for ten minutes. Bring the milk and cream to a boil and remove from heat. Whisk the egg yolks and sugar together in a medium to large bowl. While continuing to whisk the yolks, slowly pour in a quarter of the hot milk to temper the eggs (i.e. to avoid curdling the eggs). Pour in the remaining hot milk while still whisking. Stir in the chocolate until the custard is smooth. Pour the custard over the bread until it reaches about 1/4-inch below the rim of the pan. With the back of a spoon or spatula, press the

bread down gently to help it absorb more custard. Do this periodically for 30 minutes while the pudding rests on the counter. Set a full kettle of water on to boil. Turn off the heat when it whistles.

Place a rack in the center of the oven and heat it to 350°F. Place your baking dish in your roasting pan (on top of the towels) and slide the setup into the oven. Carefully pour hot water into the roasting pan until the level is halfway up the baking pan (take care not to pour any water into your baking pan). Bake 35 to 45 minutes or until the pudding is puffed and the top looks dry. A knife inserted into the center should come out clean. Place the baking dish on a rack to cool to room temperature. Serve with crème anglaise and raspberries. Serves 12.