



WHITE CHOCOLATE BREAD PUDDING

Chef Jeremy Langlois

Ingredients

- 10 eggs
- 4 cups white sugar
- ½ gallon milk
- 1 qt cream
- 1 lb white chocolate chips
- 2 small loaves French bread, torn

Method for Milk Mixture

Thoroughly blend:

- 10 eggs
- 4c. white sugar
- ½ gallon milk

Method

Over a double boiler heat 1 qt cream and 1 lb. white chocolate chips. Add to milk mixture. Spray pan with non-stick cooking spray. Place parchment paper in pan, spray lightly with cooking spray. Place torn bread in a large mixing bowl, add wet ingredients and mix two mixtures together until homogenous. Place mixture in pan, cover with foil and bake at 350 degrees Fahrenheit for 35- 45 minutes, until it rises and wet ingredients have been absorbed. If desired, remove foil and bake until golden brown. Cool at room temperature. Preheat a home deep fryer to 350 degrees Fahrenheit. Slice bread pudding into 1 inch slabs. Carefully deep fry until golden and slightly crispy. Serve with berries and powdered sugar.