



White Chocolate Bread Pudding

Ingredients:

6 cups whipping cream
2 cups milk
1 cup sugar
20 ounces white chocolate, broken
4 whole eggs
15 yolks
9 flaky croissants and 9 fruit danishes

White Chocolate Sauce:

8 ounces white chocolate, broken
1/2 cup whipping cream

Method for Bread Pudding:

Preheat oven to 350 degrees. In a large saucepan heat the cream, milk and sugar over medium heat. When hot take off the heat and add white chocolate pieces. Stir until melted. Combine the whole eggs and egg yolk in a large bowl. Slowly pour the hot cream mixture into the eggs in a steady stream, whipping eggs as you go. Place the croissants and danishes (cut into 1 inch pieces) into 12 X 9 X 2 pan. Then pour bread pudding mix on bread. Use your fingers to press the mix and bread together. Pour the remaining mix on top. Cover the pan with aluminum foil and bake for 1 hour. Take off the foil and bake for an additional 1/2 hour, until set and brown.

Sauce:

Bring the cream to a boil in a saucepan. Take off the heat and add the white chocolate. Stir until completely smooth and melted. Spoon over bread pudding.