

## **Dessert Specialties**





## **Chef Inspired:**

Crème Caramel:

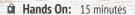
Layer sliced bananas over caramel sauce for added flavour.

Crème Brûlée:

Mix a small amount of irish cream whiskey into mix for an elevated dessert.

## Crèvne Brûlée Bread Pudding

With the combination of two classic desserts, this bread pudding is sure to be a crowd pleaser.



☐ Ingredients for 16 – ½ cup (125 mL) servings

2 1/3 cups (575 mL) Dr. Oetker Crème Brûlée

4 cups (1 L) 35% whipping cream

4 cups (1 L) 2% milk

1/4 cup (60 mL) brown sugar

16 cups (4 L) cubed day-old bread

1/4 cup (60 mL) turbinado or brown sugar

**Total Time:** 1 hour 35 minutes (+ 1 hour chilling time)

1 Preheat oven to 300°F (165°C). Grease 13- x 9-inch (3.5 L) casserole dish.

2 In large bowl, whisk together Crème Brûlée mix, cream, milk and brown sugar until dissolved. Fold in cubed bread; let stand for 15 to 20 minutes or until most of the liquid is absorbed.

3 Spoon into prepared baking dish; bake for about 1 hour or until puffed, golden and set.
Sprinkle turbinado over top of bread pudding.

 Broil on high for about 2 minutes or until top is golden and caramelized.
 Let cool for 1 hour before serving.

## Chef's Tip:

Plan ahead – it's always best to use leftover day-old bread rather than a fresh loaf for bread pudding.

Recipe

| ORDER CODE  | GTIN           | Product Name                           | PACK SIZE | Servings Per Case | Case Gr. Wt. (KG) |
|-------------|----------------|--|-----------|-------------------|-------------------|
| 1-90-083122 | 10058336831222 | Crème Caramel Mix (sauce not included) | 2 x 1 kg  | 116 x 125 mL      | 2.10              |
| 1-90-083124 | 10058336831246 | Crème Brûlée Mix                       | 2 x 1 kg  | 88 x 125 mL       | 2.10              |

