

Pannetone Bread Pudding

Servings: 12

Source: Karin Williams from Alice Waters and Paul Bertoli

Ingredients

- 4 cups milk
- 11 tbsps sugar
- 5 whole eggs
- 5 egg yolks
- 1 tsp vanilla
- $\frac{1}{3}$ loaf Panettone
- 2 tbsps unsalted butter

Method

Heat the milk with the sugar until it is just hot and the sugar has dissolved.

Place the eggs and egg yolks in a bowl. Whisk in the hot milk until well-combined. Stir in the vanilla extract and strain the custard through a fine-mesh sieve into a bowl.

Preheat the oven to 350.

Slice the panettone into $\frac{1}{4}$ " thick pieces and cut each slice in half. Place on a baking sheet and bake for six to eight minutes, or until crisp and lightly toasted. Melt the butter and brush one side of the panettone slices with it. Arrange the slices evenly in a baking dish (8 x 8 inches), pour the custard over the slices and let stand for 15 minutes.

Place the dish of bread pudding in a larger baking dish containing enough hot water to come halfway up the sides of the bread pudding. Bake for about 35 to 40 minutes. When the custard puffs around the sides of the baking dish and is only just set in the center, the pudding is done. Remove from the water bath and cool slightly. Serve while still warm.