

Spiced Orange Bread & Butter Pudding

Serves 4

Ingredients
120g butter, at room temperature
6-8 slices of panettone bread, or bread of your choice
2 eggs, plus 2 extra yolks
40–50g caster sugar, to taste
1 orange
Spices - Star anise, cloves, cinnamon stick, optional
1 tbsp orange liqueur or 1 tbsp orange juice
300ml full-fat milk
300ml double cream
1–2 tbsp demerara sugar, to sprinkle
Ice cream of your choice, or brandy butter, cream, crème fraiche, whatever you have in stock!

Method

1. Heat the oven to 150°C fan-assisted/170°C conventional. Use a little of the butter to grease a tin foil or baking dish.
2. Heat the milk and cream gently and with a strip of orange zest and the spices if you are using them.
3. Butter the panettone slices generously and cut them diagonally into triangular quarters. Layer the panettone (or bread of your choice) in the buttered dish.

4. Mix the eggs, extra yolks, sugar, and orange flavoring together in a jug, then pour in the milk and cream, stirring well. Pour this custard mixture over the bread, gently pushing the bread down into the custard to ensure it is fully coated. (The bread does not have to be completely covered with custard, but the top layer should have soaked some up.) Set aside to soak for up to 15 minutes.
5. Sprinkle the demerara sugar and some orange zest.
6. Transfer to the middle of the oven and cook for about 40-45 minutes, or until the custard is just set but still slightly runny in the middle and the top is brown and crusty.
7. Leave it to cool for 10 minutes, scoop and serve with ice cream or cream of your choosing.

Storage

The pudding can be stored in the fridge for up to 3 days, reheat in the oven until piping hot through. The microwave will also work but will result in a soggy surface.