



© Ferrero, 2016

BREAD PUDDING WITH NUTELLA®

Others | Vegetarian | Breakfast | Mid-morning | All year round

👩🍳👩🍳👩🍳 | 30 minutes ⌚ | 🍷🍷🍷

Yields: 9 servings

Portion: 1 X 7 cm square

Ingredients

- 3 whole eggs
- 227 g heavy cream
- 227 g whole milk
- 170 g granulated sugar
- 5g salt
- 18g vanilla extract
- 960 ml stale bread cubes
- 160 g Nutella®

Procedure:

Whisk together eggs, heavy cream, milk, salt, sugar, and vanilla extract. Stir in the bread cubes and turn mixture into a buttered 23 x 23 cm pan. Bake at 180°C for 30-35 minutes. Remove from oven. When pudding is puffed and is at least 65°C internally. Cool pudding and cut into nine squares. When ready to serve, plate the portion in a microwave for 45 seconds on high. Drizzle 18 g of Nutella® on top. Serve immediately.