



## BREAD PUDDING WITH NUTELLA®

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



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, heavey 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.

NUTELLA® is a registered trade mark of Ferrero SpA. Any use of the NUTELLA® trade mark must be authorized by the trade mark owner. Please refer to Ferrero Food Service team and the brand guidelines published on this website for further information on any intended commercial use.