

## Glazed Date & Brandy Bread & Butter Pudding with Vanilla Bean Cream



*Christmas is a time of pure indulgence. But instead of giving your customers the same, traditional puddings, why not be alternative and try something different? This recipe by is sure to be a pleaser!*

### **Profitability:**

### **Steps:**

Soak dates in brandy and add mincemeat, caster sugar and brandy. Butter soufflé pot

Butter bread and shape to fit pot

Alternate date mixture and slices of bread, making sure you top it with a slice of bread, buttered side down

Pour milk, cream and vanilla pod into a pan and bring to the boil. Remove from heat

Whisk eggs and caster sugar together and pour the heated mixture into it

Remove vanilla pod and gradually pour mixture over the bread and butter pudding until all absorbed. Leave to stand for 15-20 minutes

Preheat oven to 160°C/gas mark 3

Place soufflé pot in a tray which has been filled with boiling water, making sure the water is approximately 3/4 of the way up the side of the pot

Cover tray with tin foil. Bake for 25-30 minutes

Remove tin foil and bake for another 10 minutes

Remove from oven and leave for 10-15 minutes. Sprinkle with caster sugar and glaze with a gun or under a hot grill

To serve: make vanilla bean cream by whipping double cream with seeds from one scraped vanilla pod and sugar. Serve pudding with vanilla cream, vanilla ice cream and date to garnish

**Ingredients:**

Butter enough for spreading and greasing

Brandy 3 tbsp

Dates 6 diced

Caster sugar 1 tsp

Sweet mincemeat 1 tbsp

Gluten-free bread 8 slices

Milk 125ml

Cream 125ml

Vanilla pod 1

Egg 1

Caster sugar 25g

**Author:** Michael McCamley, Coeliac UK gluten-free chef of the year 2010