

Croissant Bread Pudding w/Bourbon Creme Anglaise

Makes 12 Servings

Preparation: 15 minutes, Cook Time: 1 hour

Recipe: Greg Strahm, The Silver Chef

Bread Pudding is one of my favorite desserts. I grew up eating my grandmothers bread pudding. Here is my version of this humble dessert using two day old croissant instead of cubed bread. The addition of heavy cream, bourbon, and chocolate chips instead of raisins makes this dessert truly decadent. Serve it drizzled with crème anglaise or a scoop of vanilla ice cream.



10 large egg yolks

2 cups whole milk

2 cups heavy cream

1 1/2 cups sugar

1/3 cup bourbon

2 teaspoons vanilla extract

1 1/2 teaspoons salt

1 teaspoon cinnamon

1 teaspoon nutmeg, freshly grated

12 two day old croissants, cubed into 1-inch pieces

1 1/2 cups semi sweet chocolate chips

1. Butter a 9-inch x 9-inch baking dish and set aside.
2. In a large mixing bowl, whisk together the egg yolks, milk, cream, sugar, bourbon, vanilla, salt, and nutmeg until combined.
3. Add croissant pieces to the bowl and stir everything together. Make sure all of the bread pieces are moistened.
4. Allow to soak for 30 minutes to absorb most of the liquid.
5. Add chocolate chips to the bread mixture stirring to combine.
6. Pour into your buttered baking dish.
7. Bake in a pre-heated 375° F. oven for 1 hour or until the pudding has set and a toothpick inserted in the center comes out clean. If the bread starts to brown too much, loosely cover the baking dish with foil.
8. Serve warm or at room temperature with a little crème anglaise or vanilla ice cream.