

Choice Savoury Bread and Butter Pudding



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Pilgrims Choice®

It's all about the cheese

Choice Savoury Bread and Butter Pudding

This delicious, easy-to-make family filler is perfect for a midweek meal. It's inexpensive and suitable for vegetarians too, providing lots of important nutrients in the Pilgrims Choice Mature Cheddar, eggs, milk, Italian-style sun-dried tomato bread, leeks and cherry tomatoes.

Serves 4 - 6

Suitable for vegetarians

40g (1 1/2oz) butter

8 thin slices ciabatta bread with sun-dried tomatoes

2 medium leeks, sliced

175g (6oz) Pilgrims Choice Mature Cheddar cheese, grated

450ml (3/4 pint) milk

3 medium eggs

Salt and freshly ground black pepper

1. Preheat the oven to 190 °C / fan oven 170°C / Gas Mark 5. Grease a 1.5 litre (2 1/3 pint) baking dish with a knob of butter.
2. Melt the rest of the butter in a frying pan and gently fry the leeks over a medium heat for about 5 minutes, until softened.
3. Cut each slice of bread in half, then arrange a layer in the base of the baking dish. Scatter half the leeks on top, then half the grated cheese. Layer the remaining bread on top, followed by the rest of the leeks.
4. Beat the milk and eggs together and season with salt and pepper. Pour evenly over the bread. Sprinkle the remaining cheese over the surface. If you have time, cover and leave to stand for 10-20 minutes.
5. Remove the cover from the pudding and bake for 30 - 35 minutes, until puffed-up and golden brown. Serve at once.

Cook's tips: If you like, assemble the pudding in advance, ready for baking when you need it. Use plain ciabatta bread if you prefer.



Recipe Collection

A delicious collection of exciting recipe ideas featuring Pilgrims Choice cheddar

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