



CHOCOLATE BREAD PUDDING

Serving Size: 6 People

Pairs With: Peju Syrah

Butter, 2 oz.

Brioche, 1 Loaf

Milk, 1½ cup

Cream, 1½ cup

Sugar, 5¼ oz.

Vanilla Bean, 1 ea.

Dark Chocolate (chopped fine), 1 lb.

Eggs, 8 ea.

Brandied Cherries (optional), 8 oz.

Slice Brioche into medium size chunks and lay in hotel pan or baking dish. Place sliced butter on top of bread. Place cherries on top of bread. Heat milk, cream, sugar, vanilla bean until sugar dissolves. Add hot milk mixture to chocolate and then strain into whisked eggs. Skim foam and pour over top of bread. Cook in water bath at 325° F for 45 minutes or until set.