



PANDORA CHRISTMAS BREAD PUDDING

By Caterina Romano's Kitchen

INGREDIENTS

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1 Italian Pandoro Christmas Cake

1/4 cup of unsalted butter

2 TBSP of turbinado sugar

2 TBSP of granulated sugar

1 cup of raisins

100 ml of Grand Marnier

Orange marmalade

CUSTARD

5 large eggs

½ cup of refined sugar

Zest of 1 orange

2 TSP of fiore d'orangio or flower water

1 cup of full fat cream

1 cup of full fat milk

½ cup + 1 TBSP unsalted of butter

1 vanilla bean

DIRECTIONS

1. Soak the raisins in the grand Marnier.
2. Remove the wrapper from the Pandoro cake.
3. Cut a 1/2" layer from the bottom of the cake and 1/2" from the top of the cake. Place them on a large baking tray lined with parchment paper.
4. Cut the starlets and place them on the tray.
5. Cut the rest of the cake into 1" small-size morsels.
6. Generously butter a round 12" baking dish.
7. Combine the sugars into a mortar and grind them together.
8. With half of the combined sugar, line the bottom of the baking dish.
9. For the custard, in a large bowl combine the eggs and sugar. Use a hand mixer to whip the mixture together until the sugar breaks down and the eggs are nice and frothy.
10. Add and whisk together the orange zest and fiore d'orangio until well combined.
11. Combine in a pot the cream and milk and heat the mixture over low heat. Add the butter and the vanilla beans. Simmer until you see the bubbles on the surface of the mixture.
12. Add the milk cream mixture to the egg mixture a little at a time until the eggs are tempered.
13. For the assembly, place the bottom of the pandoro to form the base of the baking dish.
14. Squeeze in the stars and nestle them along the sides of the baking dish.
15. Add 1/3 of the custard to the dish and wait until it absorbs into the cake.
16. Top with raisins and spread-out dollops of marmalade.
17. Top with layer of pandora morsels and press them down with your hands. Top with another third of the custard. Repeat with a second layer of raisins, jam and more pandoro morsels. Finish with remaining pandora morsels and squeeze them down. Pour in the remaining custard. Top with remaining raisins, dollops of marmalade and sprinkle the top with the raining sugar mixture.
18. Preheat the oven to 350 DF. Bake for 25 minutes.
19. Serve with Chantilly cream, vanilla ice cream or crème anglais.