



PANETTONE BREAD PUDDING

By Caterina Romano's Kitchen

INGREDIENTS

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1 Italian Panettone

2 chopped bosc pears

1/4 cup of cubed unsalted butter

1 TBSP of cinnamon sugar

CUSTARD

3 large eggs

1/3 cup of brown sugar

Zest of ½ lemon

½ TSP of vanilla bean paste

2 cups of full fat milk

For best results your ingredients need to be at room temperature

DIRECTIONS

1. Remove the wrapper from the panettone.
2. Cut the panettone into small byte size chunks.
3. Generously butter an 8 X 11" baking dish.
4. Arrange the panettone chunks in the baking dish and press them down.
5. Using a hand mixer, beat the eggs until they turn pale yellow.
6. Add the sugar and vanilla bean paste and continue mixing.
7. Stream in the milk, mix well and the custard is ready.
8. Cut the pears into small-size morsels and place them between the panettone pieces.
9. Pour the custard carefully over the panettone, making sure that all is moistened.
10. Press down the panettone.
11. Plastic wrap and refrigerate for a minimum of 2 hours.
12. Preheat the oven to 375 DF.
13. Top the panettone mixture with pieces of butter.
14. Sprinkle the top with cinnamon sugar.
15. Bake at 375 DF for 20 minutes. Lower the oven temperature to 320 DF and bake for another 20-25 minutes.
16. Serve with Chantilly cream, vanilla ice cream or crème anglais.
17. Enjoy