

Bread Pudding w/ Sautéed Peaches



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Serves 8

1 pound peaches, frozen		2 star anise
1c sugar	1T vanilla	1 lemon, zested
1T cinnamon	2c milk	3 eggs
6c day old bread cubes	1c cream	1 1/4c sugar
1/3c butter, melted	1t cardamon seeds	3/4t salt

Thaw peaches, dice into small pieces and place in large pot. Add sugar and cinnamon. Cook, stirring occasionally, until peaches are tender and the sugar has melted and is syrupy. Cool completely.

Preheat oven to 350. Place bread in large bowl, add butter and mix well. Place bread on rimmed baking sheet and bake until golden brown, turning occasionally, about 10 minutes. Cool completely.

Place vanilla, milk, cream, cardamon, star anise and lemon zest in large pot and bring to simmer. Remove from heat, cover and let sit 30 minutes. Strain.

Whisk together eggs, sugar and salt in large bowl. Whisk in milk mixture. Add bread cubes and mix well. Add diced peaches and syrup. Mix well. Cover and let stand at room temperature 2 hours.

Pour bread mixture into 13x9 buttered baking dish and bake until just set ~ about 50~55 minutes. Cool at least 15 minutes. Serve hot, warm or room temperature with whipped cream or ice cream on the side.

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Debbie Spangler ~ Certified Personal Chef

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