

Chef from the Hood Recipes



Chef:
Maggie Roth artist and proprietress

Restaurant:
The Tea Room of Petaluma

Recipe:
Bread & Berry Pudding!

Ingredients:

- butter (or non-stick pan)
- 6 croissants split in half
- 1 cup raspberries or blackberries or raisins
- 4 whole, local eggs
- 4 additional egg yolks
- 3/4 cup sugar
- 1 tablespoon vanilla
- 2 cups milk
- 2 cups cream
- 1/4 cup brandy or rum
- pinch of nutmeg

An old fashioned recipe that makes good use of leftover bread, the Tea Room elevates their version of bread pudding by using Artisan Bakery croissants instead of bread and fresh picked, local blackberries or raspberries for added color and flavor. As the Tea Room customers love their bread pudding in the winter too, Maggie Roth substitutes raisins for the berries. This recipe will fill a 9 X 12" pan and makes 6 to 8 servings.

Lay split croissants in a very lightly buttered (or non-stick) 9 X 12" pan. Sprinkle with berries. Beat remaining ingredients in a bowl until mixed. Pour over berries & croissants. To submerge the floating croissants in the liquid place a piece of plastic wrap over and weight down with another pan or some silverware. Set aside to soak for 30 minutes. Preheat oven to 350°. Remove weight and plastic wrap. Bake bread pudding for 45 minutes or until golden. Let cool a bit before slicing. Serve warm or cold.