

Bread and Butter Pudding

Cuisine: **English**
Food category: **Desserts**



Author: **Phil Smith**

Company: **Retigo**





Program steps


Preheating:


180 °C


1


 Hot air


 100 %

 Termination by time

 00:30 hh:mm

 160 °C

 100 %



Ingredients - number of portions - 4		
Name	Value	Unit
Sliced bread	8	pcs
chicken eggs	4	pcs
Whole milk lukewarm	500	ml
raisins	200	g
sugar	200	g
Butter	100	g

Nutrition and allergens	
Allergens: 3	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	1112.5 kJ
Carbohydrate	87.6 g
Fat	20.3 g
Protein	1.9 g
Water	0 g

Directions

Butter 8 slices of bread and cut diagonally into 4 pieces. Place the pieces into the Vision Pan with the "point" facing upwards.

Then sprinkle with the raisins and castor sugar.

Now, mix the eggs together with the milk and gently pour onto the bread.

Sprinkle lightly with ground cinnamon and place into the Retigo oven.

Server with Vanilla ice cream.

Recommended accessories



Vision Pan