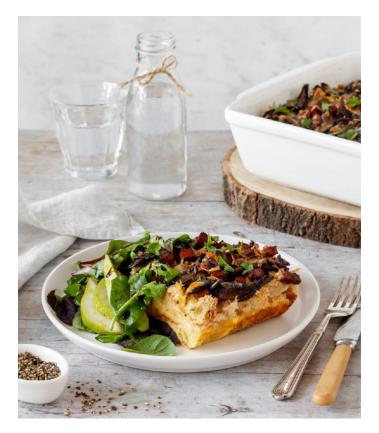


# SAVOURY BREAD & BUTTER PUDDING

WITH MUSHROOMS & CHORIZO

DIFFICULTY: Easy | SERVES: 4 | READY IN: 65 minutes

Bread and butter pudding doesn't just have to be for dessert! This savoury version features sourdough bread and is loaded up with garlic, cheese, mushrooms and chorizo.



#### SAVOURY PUDDING

- □ Cooking oil spray
- □ 400g sourdough or white bread (14oz)
- 2 Tbsp garlic butter optional
- 1 1/4 cups grated tasty cheddar cheese, divided (125g)
- □ 6 eggs
- □ 1 1/2 cups milk (375ml)
- $\Box$  2 tsp wholegrain mustard
- 2 tsp finely chopped fresh rosemary (or 1/2 tsp dried)
- $\Box$  1/2 tsp salt

- □ 1/4 tsp black pepper
- □ 250g portobello
- mushrooms (8.8oz)
- □ 150g chorizo (5.3oz)
- □ 1 brown onion
- $\Box$  2 cloves garlic
- $\Box$  2 tsp olive oil

## SALAD

- 80g mesclun lettuce(2.8oz)
- 🗌 1 avocado
- 🛛 1 pear
- $\Box$  2 tsp olive oil
- 2 tsp balsamic vinegar or balsamic glaze

 Preheat oven to 180°C (360°F) fan bake. Spray a large (approximately 25cm / 10in square) oven dish with cooking oil spray.

#### 2. MAKE PUDDING

Thickly slice the sourdough. Spread with garlic butter, if using, and cut or tear into roughly 2cm / 1in pieces. Place half of the bread in the prepared dish. Sprinkle 1/2 cup of cheese over the top, then add remaining bread.

- 3. In a large jug, whisk eggs, milk, 1/2 cup cheese, mustard, rosemary, salt and pepper together. Pour over the bread and leave to sit while you cook the mushrooms.
- 4. Slice mushrooms, dice chorizo and onion into small pieces, and crush garlic. Heat oil in a large frying pan on medium-high. Add mushrooms, chorizo, onion and garlic and cook, stirring occasionally, until mushrooms are golden and excess liquid has disappeared from pan (about 10 minutes).
- 5. Spoon mushroom mixture over pudding and sprinkle remaining 1/4 cup cheese on top. Bake for 35 minutes, until pudding is golden brown and just set in the centre.

#### 6. **PREPARE SALAD**

Meanwhile, divide lettuce between individual serving plates. Slice avocado and pear and arrange on top. Drizzle with oil and vinegar/glaze.

## 7. **SERVE**

Slice cooked bread and butter pudding and serve with salad.



WINE MATCH: Try a Chardonnay.

# SAVOURY BREAD AND BUTTER PUDDING RECIPE NOTES

**GLUTEN-FREE OPTION:** Use your favourite gluten-free white bread. Make sure chorizo is gluten-free.

**INGREDIENT SWAPS / NOTES:** It doesn't matter if you use stale bread (in fact, it usually produces better results). Omit the mushrooms if you don't like them - trying adding a layer of baby spinach with the first layer of cheese instead, and sprinkle some on top too. You could swap the chorizo for the same quantity of bacon or 400g / 14oz regular sausages.

**MAKE IT VEGETARIAN:** For a non-meat option, you could add a sprinkle of feta on top instead of the chorizo.

**STORING AND REHEATING:** Store savoury bread and butter pudding separate from salad. Pudding is best reheated in the oven (cover with foil to avoid over-browning). Also delicious broken up and heated in a frying pan! Assemble salad just before serving.