



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

SALTED CARAMEL ITALIAN BREAD PUDDING WITH CHOCOLATE

Preheat the oven to 350 degrees F.

- 1 lb Italian panettone
- 6 extra-large eggs
- 4 ½ cups heavy/whipping cream
- 1 teaspoons pure vanilla extract
- 1/2 cup sugar
- 10 tablespoons semi sweet chocolate chips

THE STEPS:

- Trim the dark brown outer crust from the panettone.
- Cut the rest of the loaf in 1-inch cubes.
- Butter 10 popover cups or 12 muffin tins generously.
- Place 1/3 of the panettone cubes in each cup.
- Sprinkle each cup with 1 teaspoon of chocolate chips
- Repeat until all the panettone and chocolate chips are used up.
- In an eight cup measure, whisk together the eggs, heavy cream, vanilla and sugar.
- Slowly pour the custard mixture over the panettone and chocolate chips.
- Allow the custard to soak into the panettone for 20 minutes
- Place the baking dish into a larger pan and add very hot tap water to the larger pan until it's halfway up the side of the baking dish.
- Bake the pudding for 35 minutes or until the custard is set and the top of the pudding is light golden brown. *A knife inserted into the middle of the custard should come out clean.*
- Allow to cool for 15 minutes.
- Serve warm or at room temperature

THE LOVE: You can use a commercial caramel sauce to drizzle over the top of the puddings, if you're unsure about making the homemade sauce. Smear a tablespoon of Nutella on each serving plate. Put the pudding on top of the Nutella, drizzle with caramel sauce, sprinkle with sea salt flakes and you've created a rock star!