



by Michelle

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

CHOCOLATE PANETTONE BREAD PUDDING

Preheat oven to 350 * F.

- ½ lb chocolate panettone
- 3 extra-large eggs
- 2 ¼ cups whole milk
- ½ teaspoon pure vanilla extract
- ¼ cup sugar
- 3 tablespoons orange marmalade

THE STEPS:

- Trim the dark brown outer crust from the panettone.
- Cut the trimmed loaf in 2-inch cubes.
- Generously butter a 6-cup casserole dish.
- Place half of the panettone cubes in the casserole.
- In small dollops, drop half of the marmalade evenly over the panettone cubes.
- Repeat layer.
- In a medium size bowl, whisk together the eggs, milk, vanilla and sugar.
- Slowly pour the custard mixture over the panettone and marmalade.
- 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 45 minutes or until the custard is set and the top of the pudding is puffed up and light golden brown. *A knife inserted into the middle of the custard should come out clean.*
- Allow to cool for 15 minutes.
- Serve warm, at room temperature or cold.

THE LOVE: Make sure that your pudding is puffed up in the middle before taking it out of the oven. I've baked this pudding in several different ovens and the timing is always different. You'll need to eye-ball it!