

Lloyd Platt & Co. - RECIPE N0.19

By
Brian Turner

COFFEE & CREAM BREAD & BUTTER PUDDING – Serves 4

This week we have a ‘wicked’ dessert from Brian Turner Celebrity Chef and Restaurateur, who has this to say:

“As a young lad growing up in Yorkshire, I had the opportunity of working regularly in my father’s transport café. Not only did I enjoy such wonderful northern delights as bacon, sausage and egg sandwiches, I just loved to pick the caramelised bits of the bread and butter pudding left in the tray – they were divine! As an older person I have been privileged to obtain a source of coffee from the Bangalore region of India, even setting up a foundation to help the villagers picking the coffee in that region. So it seems obvious that I should give this recipe where coffee, bread and butter pudding and decadence are so well combined”.

INGREDIENTS

6 x 1 day old croissants
4oz unsalted butter
6oz Californian raisins
2 eggs
5 egg yolks
2oz unrefined castor sugar
¼ pint milk
¾ pint double cream
1 espresso cup of strong coffee
1 vanilla pod

Topping:

¼ pt whipped cream
2oz grated dark chocolate
Icing sugar to dust

METHOD

1. Put the milk, double cream, coffee and opened vanilla pod into a saucepan and bring to the boil.
2. Whisk the egg yolks and castor sugar together.
3. Meanwhile slice the croissants in half lengthwise.
4. Use 1oz butter to grease an ovenproof dish.
5. Using 3oz butter, spread this on the cut sides of the croissants.
6. Lay half of them on the base of the dish, butter side up.
7. Sprinkle with raisins and lay croissants on top.
8. Let the boiled cream cool a little, pour onto the egg mixture stirring all the time.
9. Put back onto heat and stir to start to thicken, take off immediately.

10. Strain half over the croissants mixture and allow to soak in for 15 minutes gradually straining over the rest of the mix until all is in the dish.
11. Cook “an Bain Marie” until set.
12. Take out and allow to cool for 10 minutes.
13. Pipe a line of whipped cream up the middle of the pudding, sprinkle the grated chocolate over the cream and dust the whole thing with icing sugar, serve.

Brian Turner

Millennium Hotel, 44 Grosvenor Square, London W1K 2HP Tel: 020 7495 0220

Fax: 020 7494 0440 e: turnerrest@aol.com w:www.brianturneronline.co.uk

Lloyd Platt & Company cannot take responsibility for the success (or otherwise) of these recipes!