

Rescue Recipe

This recipe is great for using up leftover Christmas pudding

Introduction

Panettone is always a lovely gift for Christmas but how often does it get left out as other Christmas delights get eaten. Fortunately it makes a wicked bread and butter pudding with added generous quantities of alcohol that is hanging around after the festivities such as Baileys, brandy, whisky or rum for extra warmth and deliciousness! This recipe also works well with other leftover bread or croissants.

Ingredients

- 75g leftover Christmas pudding
- 375ml double cream
- a few drops vanilla extract
- 125g caster Sugar
- Optional alcohol such as baileys, brandy whisky or rum
- 1 Panettone sliced into small squares
- 50g Butter
- 100ml pint Milk
- 4 Eggs

Christmas Panettone and Mincemeat Pudding

By Caroline Marson

Method

1. Preheat the oven to mark 170°C (325°F) mark 3.
2. Put the sultanas or raisins in a bowl and cover with your chosen alcohol. Leave to soak until plump.
3. Melt the butter in a frying pan over medium heat and fry the Panettone slices for 2-3 minutes or until golden on both sides.
4. Arrange the bread slices with the Crumbled Christmas pudding, overlapping slightly in a baking dish.
5. Pour the milk and cream into a pan and bring slowly up the boil. Whisk the eggs with the sugar until frothy and pale. Add the milk to the eggs, and stirring continuously then add the vanilla extract. Pour the mixture over the Panettone and set aside for 30 minutes to allow the custard to soak well into the bread.
6. Sprinkle with the alcohol soaked sultanas or raisins and bake in a bain-marie or roasting pan filled with hot water to come halfway up the sides of the ramekins. Bake for 30-35 minutes or until just set in the middle.

Serves 4-6

The logo for 'Love Food Hate Waste' features the word 'LOVE' in a large, white, sans-serif font with a small orange citrus slice icon above the letter 'O'. Below 'LOVE' is the word 'FOOD' in a similar font. At the bottom, the phrase 'hate waste' is written in a smaller, lowercase, white, sans-serif font.