

Rescue Recipe

This recipe is great for using up leftover bread.



chocolate Bread cake

Introduction

Very easy to do with all the ingredients already available from your cupboard at home.

Ingredients

- 1 old French baguette or any other white bread.
- 75 cl Milk
- 3 whole Eggs
- 4 spoons Crème fraiche
- 200 gr Caster sugar
- 6 spoons Chocolate drink powder

Method

- Preheat the oven at 200c
- Break down the bread into an oven dish and pour the milk over it. The bread must be completely soaked with the milk.
- In a bowl whisk together eggs, crème fraiche, sugar and cocoa powder
- Pour the mix on the bread in the oven dish and bake in the oven for 1 hour at 200c
- Chill or serve straight away - it won't last long!



Franck Pontais is a Traiture Chef - an Artisan who has risen through the ranks of the butchery and charcuterie departments. He has developed the Traiture counters of both Harrods and Selfridges, and has catered for film premiers and royal functions. He is a chef unlike no other working in the UK today.

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**LOVE
FOOD**
hate waste

Every year in the UK we throw away £12 billion worth of food, costing the average family £50 a month.

The good news is that there are some quick and easy things we can all do to reduce the amount of food we throw away. Here are a few of our favourites to make the most of your dairy products.

Dairy

Top Tips

Store your dairy products in the fridge, keeping your fridge at a cool 1-5 degrees will keep them fresher for longer.

Keep an eye on 'use-by' dates. Milk, yoghurt, cheese and butter can all be frozen for later.

Grate hard cheeses before freezing to use straight from the freezer on pizzas, omelettes and pasta bakes.

Don't throw away slightly sour milk; it will make great scones and pancakes.

Lovely leftovers

Leftover yoghurt tastes great on cereal and added to smoothies.

Add cream that needs using up to curries, and use up crème fraiche in pasta sauces.

Did you know?

Leftover cream can be frozen, just whip it first!

For handy tips and recipes to help reduce food waste, visit lovefoodhatewaste.com

