



Herb & Apple Bread Pudding

Recipe courtesy of Ina Garten



Herb & Apple Bread Pudding

Total Time:
2 hr 5 min
Prep: 25 min
Inactive: 30 min
Cook: 1 hr 10 min

Yield:
8 to 10 servings
Level:
Easy

Ingredients

8 cups (3/4-inch diced) bread cubes, such as a country boule, crusts removed
4 tablespoons (1/2 stick) unsalted butter
3 ounces pancetta, 1/2-inch diced
2 cups chopped yellow onion (2 onions)
1 1/2 cups chopped celery (2 large stalks)
1 Granny Smith apple, peeled and chopped
1/2 cup medium or dry sherry
2 tablespoons minced fresh rosemary leaves
Kosher salt and freshly ground black pepper
1/2 cup chopped fresh parsley leaves
5 extra-large eggs
2 cups heavy cream
1 cup chicken stock, preferably homemade
2 cups freshly grated Gruyere cheese, lightly packed (8 ounces)

Directions

Preheat the oven to 350 degrees F. Spread the bread cubes in a single layer on a sheet pan and bake for 20 minutes, until lightly browned. Set aside.

Meanwhile, heat the butter in a large (12-inch) saute pan over medium-low heat. Add the pancetta, raise the heat to medium, and cook for 5 minutes, until starting to brown. Stir in the onion, celery, and apple and cook over medium heat for 8 to 10 minutes, stirring occasionally, until the vegetables are tender. Stir in the sherry, rosemary, 1 tablespoon salt, and 1 1/2 teaspoons pepper and cook for 5 minutes, until most of the liquid is gone. Off the heat, stir in the parsley.

Meanwhile, beat the eggs, cream, chicken stock and 1 1/2 cups of the cheese together in a very large mixing bowl. Add the bread cubes first and then the vegetable mixture, stirring well to combine. Set aside at room temperature for 30 minutes to allow the bread to soak. Stir well and pour into a 2 1/2- to 3-cup gratin dish (13 x 9 x 2 inches). Sprinkle with the remaining 1/2 cup of Gruyere and bake for 45 to 50 minutes, until the top is browned and the custard is set. (Insert a knife in the middle to check.) Serve hot or warm.

2015, Ina Garten, All Rights Reserved

© 2016 Television Food Network, G.P. All Rights Reserved.