

## recipe redux

# The Proof Is in the Bread Pudding

This speed-scratch base for a mint-chocolate-chip brioche and panettone bread pudding also works in various desserts, including pies, cake and pastry fillings, and pudding-type desserts. It features a traditional base made with half-and-half and whole eggs for a rich, creamery-type product. To provide a boost, we added a mint flavor and chocolate chips, and also used panettone bread and brioche to boost flavor and composition. To add a Southern accent, we paired it with a sour-mash whiskey sauce and garnished it with a wafer cookie and some spun sugar. To convert this to a platform for a multiunit environment, the bases needed to be water-soluble and made without difficult-to-use raw materials. The sauce had to be instant, but nearly as good as the gold standard.

We converted the custard into a dry mix requiring only the addition of water and melted butter. To keep costs down, cream powder and shortening powder replaced the half-and-half. Whole-egg powder plus additional egg whites replaced the eggs to provide set. Xanthan gum added extra body plus emulsification. Vanilla and mint were translated into powdered flavors. Assembly directions for the bread pudding remained the same as the gold standard.

In the whiskey sauce, we replaced the raw, whole eggs, which coagulate above 160°F, with egg-yolk solids. The sauce's body and hot and cold stability were enhanced by modified food starch and xanthan gum. Cream powder and whole-milk powder stood in for the half-and-half, and whiskey flavor produced the background notes. The sauce can be boiled without coagulating and refrigerated for future use without syneresis. The same formula could be adapted for a retail mix. ●

### Recipe:

#### Ingredients

##### Custard

4 whole eggs  
1 cup granulated sugar  
¼ cup unsalted butter, melted  
1 qt. (32 oz.) half-and-half  
1 tablespoon single-strength vanilla extract  
1 tablespoon fresh mint, finely minced

##### Bread Pudding

8 oz. brioche or sweet bread, cubed  
8 oz. panettone, cubed  
½ cup golden raisins  
½ cup seedless, regular raisins  
½ cup semisweet chocolate chips

##### Whiskey Sauce

½ cup unsalted butter  
1½ cup half-and-half  
¾ cup granulated sugar  
1 whole egg  
1 tablespoon corn starch  
½ cup sour-mash bourbon

**Procedure:** In a stainless-steel bowl, combine eggs, sugar, melted butter, half-and-half, vanilla and mint. Mix well. Set aside. Cube brioche and panettone, place on sheet tray. Bake in an oven at 350°F for 20 to 30 minutes. When lightly brown and crisp, remove from oven and cool to room temperature. Spray edges and bottom of a half-size hotel pan with nonstick cooking spray. Layer half the bread into the bottom about 1- to 1.5-in. thick. Pour half the custard over the bread; allow to soak in. In a separate bowl, combine remaining bread and custard; allow to soak in. Mix raisins and chocolate chips; reserve small amount. Pour half of remaining mixture evenly over bread-and-custard mixture in the hotel pan; press into the mixture. Add the other half of the raisins and chocolate chips into the bowl and mix with the remaining bread and the custard. Pour over the hotel pan mixture and press down. Toss reserved chocolate chips and raisins evenly over the top. Place pan in a water bath in a 350°F oven for 35 to 40 minutes until pudding is firm. Remove from the oven and cool. Refrigerate until ready for service. For the whiskey sauce, melt butter in a saucepan over low flame. In a separate bowl, combine sugar, half-and-half, egg and corn starch. Whisk well. Add mixture to melted butter and bring liquid up to 160°F. Add the bourbon and stir over low heat until smooth and thick. Allow to cool to room temperature; refrigerate until ready for service. Serve chilled or reheat and serve warm.

After cooling overnight, cut pudding into 4-in. by 3-in. squares. Cut each in half diagonally and arrange the triangles so that they cross. Pour 1.5 oz. of whiskey sauce over and around the pudding. Pipe a rosette of whip cream on the plate with some cookies garnished on the dish. Top with a mint sprig and some spun sugar.

### Formula:

#### Ingredients

% by Weight

##### Custard

Sugar, granulated .....58.28  
Cream powder (72% to 75% milkfat) ...11.66  
Whole egg, dehydrated .....4.66  
Egg white, dehydrated .....1.40  
Shortening powder (72% fat) .....23.31  
Xanthan gum .....0.09  
Vanilla flavor, natural-bean-type,  
powdered .....0.58  
Mint flavor .....0.02

Total: .....100.00

##### Whiskey Sauce

Sugar, granulated .....58.69  
Cream powder (72% milkfat) .....9.62  
Egg yolk, dehydrated .....0.72  
Whole-milk powder .....25.24  
Modified corn starch (cook up) .....5.41  
Xanthan gum .....0.05  
Bourbon flavor .....0.27\*

Total: .....100.00

\*Actual percentage will vary depending on exact flavor used.

**Procedure:** For each component, add all ingredients to ribbon-style or other dry-mix blender. Blend until uniformly mixed, approximately 10 minutes. Pack each component in bulk with calibrated measuring scoop or fill single-serving packets.

**At restaurant level:** In a bowl, add 1 qt. (66.06%) warm water and ¼ cup (3.96%) melted butter to 1 package (29.98%) of custard dry mix; whisk well until all powder has dissolved. Follow recipe procedure for most assembly and serving directions. In a separate bowl, prepare sauce by adding 2 cups (45.34%) water to one package dry mix (38.34%); whisk well. Melt ¾ cup (16.32%) butter in a saucepan. Add the blended water and dry mix to the butter and bring the liquid up to 190°F. Simmer for an additional 2 to 3 minutes. Serve warm over bread pudding.

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