

GUERNSEY GÂCHE BREAD & BUTTER PUDDING WITH APPLE & BLACKBERRY COMPOTE

This crowd pleaser bread and butter pudding is a sweet and simple way of using up any leftover bread. This recipe is made doubly delicious with the addition of Guernsey Gâche. It's just as tasty using only the sliced bread, or you could try adding left over croissants or hot cross buns.

INGREDIENTS

1 loaf of Guernsey Gâche
8 slices of day-old white crusty bread
400ml Guernsey full-fat milk
400ml Guernsey double cream
1 vanilla pod, halved and seeded,
or 1 tsp vanilla extract
6 large eggs, plus 3 egg yolks
4 tbsp golden caster sugar
100g slightly salted butter, softened
plus extra for greasing
100g sultanas and currants mix
or other dried fruit
Zest 1 lemon
6 tbsp demerara sugar

APPLE AND BLACKBERRY COMPOTE

1lb Bramley apples peeled cored
and cut into 8-12 slices
1 tbsp granulated sugar
2 tbsp water
1 pint freshly picked blackberries
1 tbsp cassia (optional)



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SERVES
4 - 6

METHOD

1. Heat oven to 180°C/gas 4.
2. To make the custard, pour the milk, cream and vanilla pod (including seeds) into a jug and mix.
3. In another jug whisk the eggs, extra yolks and caster sugar.
4. Pour the milk mixture, including the vanilla pod, over the eggs, stirring constantly until smooth. (Stir in the vanilla extract now if using).
5. Lightly butter an ovenproof dish approximately 20cm x 25cm x 5cm. Butter one side of the bread and Gâche and cut into triangles. Lay half of the bread slices in the bottom of the dish slightly overlapping. Mix the dried fruit with the lemon zest and sprinkle half of the mix over the bread, pour a little of the custard over the bread and dried fruit. Repeat this with the Gâche and remaining bread and fruit mixture until all used up.
6. Pour the remaining custard over the pudding. Leave to soak for at least 30 mins. Sprinkle with demerara sugar and bake for 35-40 mins until golden brown.

FOR THE COMPOTE

1. Place apples, sugar and water into wide bottomed pan. Mix together and bring to boil over a medium heat. Cover and reduce to a low heat. Cook for about 10-15 minutes stirring occasionally until the apples are just soft.
2. Add the blackberries and slightly raise the heat to bring the syrup to a simmer. Cover and reduce the heat to low and cook for 5 minutes. Turn off the heat – when cool stir to gently mix. Serve the pudding with compote and Guernsey Dairy ice cream.

