



Chocolate Hazelnut Bread Pudding



Servings: 8-12

Ingredients:

- 12 cups of challah bread cut into 1 inch cubes. One large challah should do it - about a 16oz loaf. I have also used panettone and brioche bread instead with wonderful results. When measuring, pack the measuring cup with the bread.
- 3/4 cup of dark chocolate, chopped into medium-small chunks, divided
- 1/2 cup hazelnuts, chopped into large-ish chunks (not too small), divided
- 5 large eggs
- 3/4 cup sugar
- 2 cups whole milk
- 2 cups heavy cream
- 4 tbsp / 1/2 stick butter, melted
- 1/4 tsp salt
- 1 tbsp vanilla extract
- 5-6 good dashes of chocolate bitters, optional but amazing if you can do it!



Method:

1. If the bread is still too fresh (too soft on the inside, as you slice it) lay out 1 inch slices onto a baking sheet and let them dry out. Either on the counter, or in a 200°F oven. Check regularly and turn over if necessary. You want the bread to be going to the stale stage, so that it does not go mushy when the custard is added to it.
2. Cut the dried bread into 1 inch cubes and place in a large bowl. You will need 12 cups worth.
3. Add all but 3 tbsp of the chocolate chunks to the bread cubes.
4. Add all but 2 tbsp of the hazelnuts to the bread cubes.
5. In a medium bowl, whisk together the eggs, milk, cream, melted butter, salt and vanilla.
6. Pour this mixture over the bread and toss gently to get the bread started in soaking it all up. Toss 5-6 generous dashes of chocolate bitters over everything. While this is optional, it does add a depth of flavour and a slight bitter (in a good way) contrast to the creaminess of the contents.
7. Spray a large baking pan (9x13) with non-stick spray.
8. Spoon the bread mixture into the pan and spread out evenly.
9. Press down gently to get the bread soaking up all the liquid. Cover with plastic wrap and let sit for 20 minutes.
10. Preheat the oven to 325°F.
11. When the oven is warmed through, remove the plastic wrap and sprinkle the remaining chocolate chunks and hazelnuts over the pudding.
12. Place the pan onto a baking sheet and place this onto the middle rack of the oven.
13. Bake for 50 minutes or until set. Check the middle section with a toothpick.
14. Remove from the oven.

Topping

Serve with a side of vanilla ice cream and a good drizzle of caramel sauce.

Allergens:

1. Bread
2. Hazelnuts
3. Eggs