

Marmalade Bread and Butter Pudding with Earl Grey Infused Prunes



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Damian Heads



Bread and butter pudding is a classic, for this recipe brioche is used for a lighter finish. This dessert idea has been played with to emulate breakfast. Toast, marmalade, eggs, stewed fruit and tea. Of course, if you have a sweet tooth and feel somewhat indulgent – have it for breakfast!

- Sub Category Name
Combo
Appetisers
- Recipe Source Name
The Chefs and the Tea Maker - 2008

Ingredients

Earl Grey Prune Syrup

- 4 tea bags Dilmah Earl Grey Tea
- 200g pitted Prunes
- 150g Castor Sugar
- 150ml Water
- Extra cream for serving

Bread and Butter Pudding

- 1 tin loaf of Brioche (350g, sliced)
- Unsalted Butter (for spreading)
- Marmalade
- 3 Eggs
- 2 cups Cream
- 3 tablespoons Sugar
- Additional Castor Sugar



Methods and Directions

Earl Grey Prune Syrup

- For the prune syrup, place the water and sugar in a small saucepan and bring to the boil. Add the prunes and tea bags, bring the mix back to a bubble and turn off the heat. Remove the tea bags.

Bread and Butter Pudding

- Preheat oven to 180°C. Grill or toast the brioche slices, butter one side of each slice and spread on marmalade.
- Arrange brioche, lightly packed in a casserole dish (preferably one you can present).
- Whisk together the eggs, cream, and 3 tablespoons of sugar.
- Pour this mixture over and around the bread slices.
- Sprinkle on some additional castor sugar and transfer the dish to the oven. Bake for 25 minutes or until set.

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