

COLEGIAL



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This traditional bread pudding rescues a long tradition of recycled old bread (usually leftovers) and is made flavourful with dry apples and corinto raisins

- Sub Category Name
Food
Desserts
- Recipe Source Name
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Ingredients

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- 6 Eggs
- 150g Sugar
- 1 stick Vanilla
- 1 tsp. Cinnamon
- 1 tsp. Nutmeg
- 1l Milk
- 1 can Condensed Milk
- 50g Raisins
- 30g Dried Apples
- 50g Walnut
- 300g Stale Bread
- 100ml Pisco
- 50g Corinth Raisins



Methods and Directions

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- Boil milk with the vanilla stick to infuse it, and then cool it.
- Leave the raisins and dry apples to soak in Pisco for 1 hour.
- In a large mixing bowl add the bread chunks, the milk, condensed milk, nutmeg and cinnamon powder.
- Let sit around 2 hours. Mix the eggs, and add the dry apples and raisins to the mix.
- Pour the ingredients into the baking pan containing the caramel. Previously made with the walnuts.
- Bake in a preheated oven for 30 minutes or until set. Let bread pudding cool, and wait until next day to enjoy.

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