



NOTRE DAME WHITE CHOCOLATE BREAD PUDDING

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WHITE CHOCOLATE BREAD PUDDING

- 01 Tear croissants into small pieces, set aside.
- 02 Combine eggs, whole milk, heavy cream, vanilla extract, white sugar and Irish whiskey, whisk thoroughly.
- 03 Combine custard with croissants. Allow to soak for 5 to 7 minutes.
- 04 Place mixture in greased baking pan, cast iron pan or loaf pan. Be sure the pan is coated with unsalted butter for best results. Sprinkle the white chocolate on top.
- 05 Bake for **25 minutes** at **350°** or until golden brown.
- 06 Pull bread pudding out of the oven and allow to rest. Add sauce and enjoy!

IRISH WHISKEY SAUCE

- 01 In a medium saucepan, melt brown sugar over medium heat.
- 02 Slowly add cubed unsalted butter, melt and whisk together. Once fully incorporated, heat until smooth and bring to a low boil. Add Irish whiskey and bring back to a boil and continue to whisk for 1 to 2 minutes. The alcohol will burn off and its flavor will stay with the sauce.
- 03 Add vanilla extract.
- 04 Slowly add heavy cream and continue to whisk. This will help cool the sauce.
- 05 Return temperature to low heat and add ½ an orange. Allow the orange to steep for 20 minutes, then remove.

INGREDIENTS

WHITE CHOCOLATE BREAD PUDDING

- 4 Cups **Day-Old Butter Croissants**
- 4 **Large Eggs**
- 1½ Cups **Whole Milk**
- 1 Cup **Heavy Cream**
- 2 Tsp **Vanilla**
- 2 Tbsp **White Sugar**
- ½ Tsp **Irish Whiskey**
- 2 oz **White Chocolate**
- 1 Tsp **Unsalted Butter (For Pan)**

IRISH WHISKEY SAUCE

- ½ lb **Brown Sugar**
- ½ lb **Unsalted Butter, Cubed**
- 2 Tbsp **Irish Whiskey**
- ½ Tsp **Vanilla Extract**
- ¼ Cup **Heavy Cream**
- ½ **Orange**

CHEF'S TIPS

- The custard should fully absorb. You should be able to press down on the croissant / custard mixture and the custard should rise slightly above the croissants.
- After the first 10-12 minutes, heat may be reduced to 300°F. This will depend on the oven settings and how quickly the bread pudding browns.
- Add heavy cream slowly and whisk quickly. The whiskey sauce will bubble up and will be very hot!
- If there are any leftovers, slice the bread pudding into quarter-inch bites. In a hot skillet with raw butter, brown the sides of the cubes. Heat until golden brown and crisp, add sauce and serve. Serve over vanilla bean ice cream as a nice treat!

Prep / Bake Time: 40-45 Minutes
4-6 Servings

