

Beech Hill Brioche and Butter Pudding

Today's recipe by Trevor Hambley, head chef at Derry's Beech Hill Country House Hotel, is a sumptuous brioche and butter pudding that should delight everyone. If you think it looks good, just taste it!



Ingredients

300ml double cream
300ml milk
1 vanilla pod
5 eggs
40g sugar
Marmalade for top and for the sauce
1 ready-made brioche loaf
50g sultanas

Method

Cut the vanilla pod lengthways and scrape out the 'pulp'. Place cream and milk in a saucepan with the vanilla and bring to the boil. Next crack the eggs into a whisking bowl and add sugar, taking care to whisk immediately and not allow the eggs to cook. Pour over the hot milk and cream. Whisk, strain and reserve.

Cut brioche into 1cm thick slices, then into triangles. Scatter sultanas in oven dish. Arrange 1 layer of brioche on top, pour over the custard and leave for 10 minutes before pouring on more custard. Bake for about 25 minutes at 135 degrees. It should still wobble in the middle as you take it out. Leave to cool.

Heat marmalade in microwave then brush over the golden top of the brioche. Either eat immediately or reheat later in microwave for 1 minute. Serve with the marmalade sauce.

Marmalade sauce

100ml cream
100ml milk

2 egg yolks
1tblsp marmalade
30g sugar

Heat milk and cream. Crack eggs, separate yolks, whisk in sugar and pour over the hot milk and cream. When the custard is cooked stir in the marmalade. Return to pan and cook gently until frothy.